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SPECIAL INTERVIEW

Motoyuki Shibata
(Translator of English Literature)

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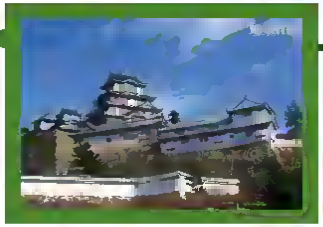

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"I try not to think what might interest whom – quite often, what I think might interest my students is just that: what I think might interest them, not what might interest them."

—— **MOTOYUKI SHIBATA**

Motoyuki Shibata has been one of Japan's most prolific translators of English literature. While his long bibliography includes masters like Paul Auster, Philip Roth and Thomas Pynchon, he introduces authors less known in their own countries to Japanese readers. Thanks to his precise, sophisticated translation and enthusiastic support, authors like Rebecca Brown and Kelly Link are creating strong fan bases in Japan. Shibata's talent as a literary translator and curator is summarized in Monkey Business International, an annual literary journal he founded with Ted Goossen in 2011. Having just released its fourth issue, Shibata sat down with Chopsticks NY to discuss the journal, translation in general and Haruki Murakami as his student.

Please tell Chopsticks NY readers about Monkey Business International and highlights of the latest issue no. 4.

It's an annual literary journal focused on contemporary Japanese fiction, featuring writers like Hiromi Kawakami, Hideo Furukawa, Haruki Murakami and Yoko Ogawa, but we have among our contributors a number of top-rate American authors such as Paul Auster, Stuart Dybek, and Charles Simic.

Issue 4 opens with a new contributor, Craft Ebbing & Co., a Japanese designer duo's piece, "Everybody's Got Something to Hide Except Me and Monkey." It's a story about a strange monkey doll, with a lot of photos of fun objects. National Book Award author, Richard Powers, contributes an illuminating essay exploring the power of Haruki Murakami's fiction utilizing new knowledge in the field of neuroscience. We also have a modern classic piece by Hyakken Uchida, "The Sarasate Disk," a tale of the uncanny by a great stylist who has yet to be discovered in North America.

What are the things in MB that might interest Chopsticks NY readers?

Both as a teacher and as a translator/editor, I try not to think what might interest whom – quite often, what I think might interest my students is just that: what I think might interest them, not what might interest them. With MB we simply offer what excites us most. Having said that, though, it is our hope that readers in North America find that there's much diversity in contemporary Japanese literature.

You are the leading translator of English literature. What are the things you particularly pay attention to while translating?

For me translation is essentially about pleasure. I hope to give Japanese readers the pleasure I get when I read the English text. If the text is fun, the translation should be fun. That may be more important than fidelity. As Eliot Weinberger says, "fidelity may be the most overrated of a translation's qualities." Or you could say that translation is not faithful enough if it doesn't convey the sense of fun to readers.

Translation is not just about words but cultures. Can you think of any American cultures or concepts that you find difficulties in translating into Japanese?

Little things like "driveway" or "window sill" are sometimes a headache, and we don't really know what "identity" or "compliance" means. But novels and stories contain so much information, so even if small things like that are lost, hopefully readers will still understand what it's all about. If not, maybe it's not very good fiction to begin with! Poetry, though, is another matter – one loss may be crucial.

MOTOYUKI SHIBATA

Born in Tokyo, graduated from University of Tokyo and received a masters degree from Yale University. Shibata has translated works by various authors including Paul Auster, Stevan Millhauser, Steve Erickson and Barry Yourgrau and received Japan Translator's Association Award for his translation of "Mason & Dixon" by Thomas Pynchon in 2010. He is a founding editor of "Monkey," a quarterly Japanese journal and its English sibling "Monkey Business International."

Monkey Business International Volume 4
Available in select bookstores and on the official website
monkeybusinessmag.tumblr.com

Please share some book titles you enjoyed while translating, and tell us why.
I have enjoyed all novels and collections of stories I have ever translated. I'm especially proud, though, of titles like T. R. Pearson's *Off for the Sweet Hereafter*, Laird Hunt's *Indiana, Indiana*, and George Belden's *Land of the Snow Men* (edited by Norman Lock), simply because those books might never have been translated into Japanese had I not done so.

Some famous novels have a couple of translations in different periods. Do you think translations need to be updated to change of the time?
Yes. The 1965 translation of *The Catcher in the Rye* smells more now of Japan of 1965 than America of 1951. It's very much like literary criticism: we read a critical essay on Poe written in 1960 now, and see more of the critic of 1960 in it than of Poe of the 1840s.

Thanks to your avid translation works, the New Yorker writer, Paul Auster, gained as much popularity in Japan as he did in the US. What do you think about his novels so fascinates readers in both countries?
Clear prose, good storytelling, but above all the sense that the world may not be as simple as it looks.

I guess this is something you are aiming to do in MBI, but who are the Japanese writers you would like to introduce to the American audiences?
You are right – I'd like to introduce everyone that's in MB, but especially Hiromi Kawakami and Hideo Furukawa. They are more established than others I'd also like to introduce; they have a number of good novels and collections of stories to their credit. If you like Kelly Link you would probably like the more fantastical works by Kawakami, and if you like Steve Erickson you'd like most of Furukawa's works.

Yon have collaborated with Haruki Murakami on many books and are known as a checker when he translates English literature into Japanese. What is it like to work with Mr. Murakami?
He's very eager to learn, very quick to learn. I feel very fortunate working with him.

Yon just retired from the University of Tokyo after teaching English literature and translation for 25 years. Are you retiring entirely from teaching? What is your plan next?
Yes, actually I retired yesterday (March 31) and this is my first day in 30 years as a free, unemployed man. But no, I haven't retired entirely from teaching. I'll start teaching part-time in the fall, just one class a week. Meanwhile, I plan to take lots of naps.

Many of Chopsticks NY readers are interested in visiting Japan. Please share some of your favorite places in Japan with them.
I like the kind of places local people go to for a walk, such as riverbanks or small parks and streets lined with small stores where locals go for everyday shopping. For a starter you might enjoy this walking tour: http://travel.nationalgeographic.com/travel/city-guides/tokyo-walking-tour-2/ –especially Yanaka Ginza and Yomise-dori.

—Interview by *Sayaka Toyama*

MONKEY BUSINESS AUTHORS ARE COMING TO NEW YORK

To celebrate the launch of the 4th issue of Monkey Business, the magazine's contributing authors Toh EnJoe, Hideo Furukawa, Laird Hunt, Matthew Sharpe, founding editors Motoyuki Shibata and Ted Goossen, as well as contributing editor, Roland Kelts will be coming to New York and have discussion events in various locations.

May 3, 2 pm
PEN World Voices Festival @Asia Society
725 Park Ave., New York, NY 10021
$10 Asia Society & PEN members, $12 students & seniors, $15 non-members
Tickets are available at worldvoices.pen.org

May 5, 7 pm
BookCourt
163 Court St., Brooklyn, NY 11201
www.bookcourt.com
Free

More events will be updated at
monkeybusinessmag.tumblr.com

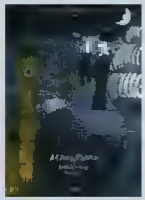
Shibata's 5 Favorite Books He Translated

Laird Hunt, *Indiana, Indiana*
"One of the most beautiful books I've ever translated."

Paul LaFarge, *The Artist of the Missing*
"One of the craziest books I've ever translated."

George Belden, *Land of the Snow Men* (Manuscript Recovered and Edited by Norman Lock)
"One of the strangest books I've ever translated."

Thomas Pynchon *Mason & Dixon*
"The most difficult book I've ever translated. I was really having a hard time creating voices for characters, until I was having a drink with a bunch of friends from high school when it struck me that one of the guys spoke exactly like Jeremiah Dixon. To Mason I gave my own voice, more or less."



Paul Auster, *The Music of Chance*
"I realized the power of fiction while I was translating this book – I caught a bad cold from the protagonist Jim Nashe!"

All Things New from Stores, Products to Events

CAFE

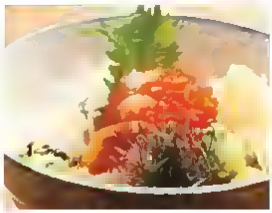
From Noodles to Rice: Jin Ramen Branches Out

Are you one of dozens of New Yorkers who have patiently stood in line waiting for seats at Jin Ramen, the popular, no-reservations noodle hot spot on upper Broadway? Then here's great news for you. The owners opened an extension eatery, Kissaten Jin, right next door. Inspired by casual cafe culture (*kissaten* is Japanese for café), the snug, 18-seat space welcomes spillover from its neighbor offering a changing menu of donburi (rice bowls) and salads.

"Originally, this space was a café called Chocolat, which we opened even before Jin Ramen," says Richard Kashida, proprietor of several stylish, Japanese-accented eateries designed to appeal to the Columbia crowd (including a private one inside the University's Philosophy Hall). With house-made pastries, coffee, and a strong WiFi signal, Chocolat was a hit with students as well as commuters taking the 1 train at 125th Street, located a few short steps away.

Reborn as Kissaten Jin, it still offers pastries from 7 am, and morning joe is available day and night. Now, however, when the clock strikes 5 pm, the accent is on sake and savory fare, such as *obanzai* – kinpira, hijiki, and other tiny, tasty appetizer-size dishes. Throughout the day, customers may indulge cravings for salty or sweet Japanese snacks such as shrimp chips, wasabi peas, and Pocky. As with its neighboring restaurant, this place fills up fast as diners linger, soaking up the authentic *kissaten* atmosphere. Lunch and delivery services are coming soon.

A sampling of the mouthwatering, minuscule obanzai (appetizers) on offer – amuse bouche, Japanese style!



Sake Ikura Don-s an irres stible hybrid of donburi and ch rashi, with marinated salmon sashimi, salmon roe, shiso le-af, wasabi, egg, and nori

The "Pour Over" is a single-origin coffee treat that takes 4-6 minutes to prepare but is worth the wait.

Kissaten J n's cool, casual cafe v be draws passersby inside from busy Broadway

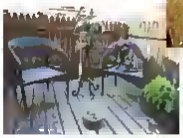
Kissaten Jin 3197 Broadway (bet. Tiemann Pl. & 125th St.), New York, NY 10027

BEAUTY

Uptown Chic-ness Meets Village Edge

The Upper East Side's hair salon owned by Mr. Takahide Tokuyama recently opened its second location in the heart of Alphabet City. The atmosphere and crowd of the two neighborhoods are much different, but Tokuyama Salon East Village offers services with the same mind of catering *kirei* (beauty with classy and elegant attributes) style. "Although our signature is creating a kirei look, which is perfect for Upper East Side customers, we are confident we can cater to the styles our new neighbors wish for. We have keen eyes for finding the core or essential beauty of each client. As long as the core is set, everything else is a personal touch. So no matter what the client's want, we can accommodate his/her request," Mr. Tokuyama explains. Like their hair services, their interior décor is also adjusted to Alphabet City's edgy, adventurous and artsy character while the total image is consistent with the original location. He shares, "I like to maintain an inviting atmosphere allowing neighbors to drop by casually, just like our first location."

"I like to create a gor geous and classy kirei style instead of kawau " says owner/stylist, Mr. Tokuyama, alumnus of Warren Tricomi.



Located on 6th Street between Avenue B and C, Tokuyama Salon East Village features a decor with chic yet industrial touches, using antiques hand-p cked by Mr. Tokuyama himself.

Tokuyama Salon East Village 527 E. 6th St., (Avenue B & C), New York, NY 10009 | TEL: 212 260-7907 | www.tokuyamasalon.com

BEAUTY

Health- and Style-Conscious Hair Salon in the East Village

Meaning "three combs", Trois Peignes is a new hair salon launched by three veteran stylists, Tomo Hanjee and Tammy. Located on 2nd Avenue in the East Village, the hair salon awaits for all passers-by while it is easily filled up with regular clients from their former salons. Tomo and Tammy have over 20 years of experiences in Japan and New York while Hanjee worked both in Japan and France as a hair stylist for renowned fashion designers' collections and magazines. Trois Peignes has services using organic products such as color, deep conditioning treatment and Keratin treatment, but instead of equipping itself completely organic, they offer clientele options to choose from regular or organic.

"We like to cater to all needs of our clients, so we offer options. Since I started using the organic line, I noticed how easy on scalp and hair the products are. Health conscious clients choose the organic option, but I particularly recommend it to people who have sensitive skin and hair, pregnant women and nursing mothers," says Tammy who is a mother herself. In fact, they are one of the few salons in Manhattan that offer an Organic Keratin Treatment called the KeraGreen Keratin Treatment, a protein treatment that helps diffuse frizzy hair and tames those unruly curls and is formaldehyde free.

In Trois Peignes, each stylist is a skilled in doing all services of haircut, perm, hair coloring and treatments, therefore they can give a total and consistent image consulting from beginning to end. They offer various promotions that alternate periodically, so check on their website for the updated deal.

To cater the diverse clients needs, experienced stylists in Trois Peignes provide a total consulting on not only hairstyles but also products that are easy on the body (Left: Tomo, Below: Emiko)

With an abundance of sunlight coming from 2nd Avenue, Trois Peignes offers relaxing moments where customers can unwind themselves while receiving hair services

Trois Peignes 150 2nd Ave. (bet. 9th & 10th Sts.) New York, NY 10003
TEL. 212-388-8642 | www.troispeignes.com

DRINK

Shin-cha, New Crop Tea: Early Summer Flavor from Japan

With the concept "Authentic & Traditional", Maeda-en provides genuine Japanese green tea in the U.S. market. This year Maeda-en celebrates the 30th anniversary of its establishment. They are bringing 2014 Shin-cha new crop green tea flown in directly from Japan to the shelves of Japanese grocery stores in early May. Grown in Kagoshima Prefecture, Japan, Maeda-en's 2014 Shin-cha has been carefully examined and selected to ensure the best quality and safety. They sincerely hope that customers will enjoy the fresh and delicious seasonal flavor of Japanese green tea.

Pre-orders began on mid-March and are available while supplies last. Maeda-en's 5 limited edition products available on their website include *Earliest crop (Gohashin), Super Premium Green Tea (Tokujyo Can), Select Gold (Hachiyu Hachiya), Genmai-cha* and *Shin-cha* tea bags.

Products like premium *Shin-cha (Tokujyo Can)*, *Shin-cha Gold*, popular *Shin-cha Genmai-cha* and *Shin-cha* tea bags will be available on the counters of Japanese grocery stores.

Celebrating this new crop release, Maeda-en is giving away premium *Shin-cha (Tokujyo Can)* to 5 lucky entrants exclusively for Chopsticks NY readers. To enter, check out the Happenings section on page 60.

www.maeda-en.com

DRINK

Premium "Made-in-USA" Junmai Daiginjo Sake

Takara Sake USA, Inc. is releasing *Sho Chiku Bai Junmai Dai Ginjo (Limited release)* to the market. Crafted with 100% Yamadanishiki (highest quality sake rice) harvested in the U.S., the premium sake is a result of remarkable achievements and efforts of the company that launched their operation in the U.S. in 1983. This unprecedented sake is not only amazing in the way they use U.S. made ingredients, but also employ a traditional brewing method that requires painstaking processes and higher skills. Milling Yamadanishiki-rice up to 45% remaining, the brewers optimize the umami of rice and produce a refined and rounded flavor with a gorgeous aroma.

Sho Chiku Bai Junmai Dai Ginjo won the Gold Medal in the 2013 Japanese Sake Appraisal Contest in the U.S. among 384 entries, and it was the only U.S. made sake to win the highest prize. Since the supply is limited, *Sho Chiku Bai Junmai Dai Ginjo* will be served only in restaurants and the tasting room in TAKARA SAKE USA as well as made available for online purchase.

Takara Sake USA, Inc. 708 Addison St. Berkeley, CA 94710
TEL. 510-540-8250 | www.takarasake.com

ADVERTISEMENT

FUNAGUCHI: THE BELOVED CANNED SAKE

It was groundbreaking when the first Funaguchi was introduced to the market in Japan 40 years ago. Today, the undiluted and unpasteurized canned sake is hugely popular but the success was not so easy for KIKUSUI SAKE CO., LTD., a long-established, family run brewery with over 130 years of history. We spoke to the 5th generation President, Mr. Daisuke Takasawa to learn about the efforts that lead to success.

Please tell us about Funaguchi and how it came to be.

It all happened because of a man that came to visit our brewery when I was in elementary school. As we were giving tastings of our raw unpasteurized undiluted sake straight from the tank, this one man went crazy raving about how good it was. He urged my father to put it on the market. Until then pasteurizing sake was the norm to kill all the microorganisms. The first big hurdle was the fact we wanted to package this raw and unpasteurized. So we sent a worker out to research this for a year. The next hurdle was the container. Genshu or unpasteurized sake is very unstable and delicate and also hates direct sunlight. That's why often sake comes in brown bottles. But even those brown bottles were not good enough for unpasteurized Sake. So we looked and looked and we found that a can is able to shut out 100% of sunlight and since we put 200ml in a 180ml can, it's filled to the top and shuts out air as well.

But it didn't catch on for at least five years. People were afraid the sake would smell like the can. So instead of using TV adds my father decided he was going to open the cans in front of customers and have them try it right there in the store. He then went to ski lodges, a popular hangout place for Tokyo people at the time, and did the same thing. Because this sake has a punch being a genshu, it caught on like crazy. The rest is history.

Why do you think it's still successful?

For one, we never chase after numbers. As a maker, we do need to sell numbers and especially with the genshu. I want as many people to experience it but I also know the realistic market for genshu. So we never make more than needed to keep a fine balance and it's important for us not to break that balance. The other thing is, we have maintained the same taste for over 40 years. That was a must for us and that is the part we are most nervous about. I don't want any of our old customers coming to me saying our taste has gone downhill.

How many different Funaguchi are there now?

We have the original *Funaguchi Kikusui Nama Genshu* which is an undiluted honjozo sake. This one has a very strong core and packs a punch with a note of a fresh melon closer to the skin and would go well with creamy cheese. We also have the *Funaguchi Kikusui Aged* which is a ginjo using 55% polished rice and this one is aged one year. It is extremely elegant and has a riper melon flavor closer to the seeds. It would go well with anything aged and rich, such as a nice aged steak. It is also wonderful with spicy peppery flavors. Then we have the *Funaguchi Kikusui Shinmai* made from freshly harvested 100% Niigata rice and is like a Beaujolais nouveau of sake. It has a very fresh aroma. The freshness is great with equally fresh and light foods like carpaccio, white fish and vegetable dishes.

What are some interesting ways to enjoy the Funaguchi?

Well since it's an unpasteurized sake, the sake is still living. So this can also acts as a mini storage unit if it is kept at the right temperature and you can age the sake. There are collectors that age Funaguchi and taste one every year or couple of years. The Funaguchi becomes sweeter as it ages so if you compare it aged 3 months, 6 months and 1 year you'll find they all taste very different. I have had customers tell me they tried a 10 year old can and it was very good.

What is a good sake to you personally?

As a company owner, I have several rules I feel I must always follow to make great sake, but as an individual, it's really not about the brand. When I feel a sake is great there is always something that comes hand in hand with it, and that is happiness. The sake you drink when you are having fun is the best sake in the world.

Daisuke Takasawa has steered KIKUSUI SAKE CO., LTD since 2001

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Annual Asia Issue

Embracing Diverse Asian Cuisines

Asian cuisines are unique and diverse from country to country, and even here in the U.S., we can enjoy a variety of Asian foods at restaurants and at home. Ralph Scamardella, Executive Chef/ Partner TAO Group, who made extensive culinary trips throughout Asia, shares inspirations from the trips and ideas that we can incorporate into home cooking.

Growing Tea Culture in Singapore

Small and young Republic of Singapore has a culture that blends East and West in a bustling Asian atmosphere with a super-modern infrastructure. Singaporean tea culture is one good example of this blending of influences

Featured Asian Restaurants

GAMMEEOK / Lychee House / NIU Noodle House / Pongsri / Royal Siam / Suki Thai Shabu

Listing

Asian Restaurant

Embracing Diverse Asian Cuisines

From the pastoral countryside of Mongolia to the hyper-modern city of Tokyo, from a peaceful Tibetan village to energetic Bangkok—Asian countries are geographically and culturally diverse. Asian cuisines are equally unique and diverse from country to country, and even here in the U.S., we can enjoy a variety of Asian foods at restaurants and at home. To learn more about such complicated food cultures in Asia, Chopsticks NY interviewed Ralph Scamardella, Executive Chef/Partner TAO Group, who made extensive culinary trips throughout Asia in order to incorporate the ingredients and inspirations he found.

©Taiwan Tourism Bureau in New York (photo 1, 3)
©Korea Tourism Organization New York Office (photo 2)

First of all, could you share the concept of Tao?

The concept of Tao is pan-Asian cuisine. Japanese and Chinese, mostly Cantonese but a little bit of Szechuan mixed in. Then Thai, Vietnamese and some Southeast Asian dishes, some Malaysian. Kind of a blend of the most popular dishes in those cuisines, plus a little bit of some outrageous stuff. For the Japanese food we have a full menu of sashimi and sushi, plus we do specialty dishes that we saw in Tokyo or that we invented ourselves. Same with the Chinese food, it's some of the stuff we saw in Shanghai or Beijing. But some of the stuff you see in Asia doesn't really translate to America. They use things like fish maw that Americans would never eat. But just the preparation and the flavors that they use to make those dishes, we translate a lot of that into what we do here. We do twists on authentic Japanese and Chinese foods, and make it our style. We try to take it, twist it and make it more identifiable for Americans and for the New York kind of crowd.

Would you give a specific example of how you do what you do with your dishes?

One example is the snapper in the sand, which is one of the dishes I go over to. It's whole snapper boned, and then we fry it and mix it with roasted garlic and Chinese black bean and a little bit of shallot. You get that in China and it's a little bit spicier, and they bring out the whole fish and it's live. In Asia if you don't see the fish head and the fish moving, you would never buy it. But you get people here who don't want to see the fish head, they're like, "Oh my god, the fish has a head!" So we change little things about it, just make it more Americanized, but it's still very authentic and has a lot of flavor.

There are many Asian countries and inspirations, and they're all very diverse.

Very diverse. We went to Tokyo first, and the people are very orderly. Very, very neat and tradition based. You go to a sushi restaurant and it's only sushi. You go to a ramen shop and it's all ramen. They're all segregated into the different types of cuisine, like when you go to shabu shabu that's all they serve. Then we went to Shanghai and it's a little bit more of a mix of old world and new world, a hustling, bustling city but they still have the Communist mentality a little bit. Very closed, very cold, not very endearing to people but the food is good. Then you go to Hong Kong which is completely like NYC. Lots of different cultures, lots of different people. I wouldn't say it's fusion, but with the food there's a lot of different cuisines mixed in with Chinese food. They'll take some Indian elements and some Chinese elements from different parts of China. Then we went to Kuala Lumpur and Malaysia, which is a lot of good food. You saw a lot of Indian and Southeast Asian food influences. Then we went to Singapore, which I thought was the best part of the trip. The country is beautiful, the people are nice and the food is great. You have the same as Hong Kong, very clean and very neat and many high-end restaurants. All the food was great, the Japanese food was great there. The Singaporean foods, the take on Chinese food that they do was super. Plus you have a lot of cultures there. You have Muslim influence.

Indian influence. It really gives you a certain flavor. A lot of curries and spicy food that you would never expect of Malaysia.

What were some special aspects of Asian food culture?

The wet market in Malaysia was great. One stall had a lot of Sri Lankan food, other stalls with people from Vietnam, Laos and Cambodia. All different types of people making really impressive food. It was great. I still remember watching a guy making dosa, but he threw something at me because he didn't want me to watch him, so I had to watch from a corner. It was like he didn't want me to steal from him, but what would I steal?

How about spices and herbs in Asia?

One thing is Chinese black olives, which you don't really see here. They use them there and we make fried rice with these dried black Chinese olives. They are an unusual spice, and they have a lot of flavor. There are different sauces like a really distinctive "ten men jan", and a really distinctive fermented bean paste which you don't really find in the U.S. so we brought some back. Very soul, salty, very strong. Eating it on its own would be difficult, but when you blend it into dishes it really adds a lot of developed flavor.

Could you share some tips with readers to incorporate Asian flavors when they cook?

Well, one of the first things is not to be afraid. Cooking is supposed to be about love and fun, exploring and eating. So just take the time to go to a good Asian market and get the different peppers and pastes. There's not only one kind of soy sauce, there's 7 or 8 kinds with different levels and brewing. So experiment with some of the simple stuff like soy sauce, garlics, peppers and fish sauces to get more of an authentic feel. Start with those and then as you get comfortable with the easier ingredients, move on to the more involved ones. You can't really make a mistake when you're cooking. If you don't like it you can add more seasoning or start again. It's not like brain surgery, where if you make a mistake someone's dead. It's just cooking so you like it and eat it, or if it didn't work out, next week you'll make it better. You gotta have fun when you're cooking. I see people cook and go, "Oh my God" but it's not about life or death, it's about fun and love and enjoying it.

To bring things full circle, how did you get interested in Asian cuisine?

Growing up in NYC you have a mix of a lot of cultures, and I was always interested in cooking. When I started cooking it was mostly French cuisine, but I'd always go to Chinatown and learn about Asian cooking. I grew up in Brooklyn in a three family house, and my father rented the top floor to a family that had a small Chinese take-out store. They would bring food home all the time and I would see lots of different, interesting stuff, so at a young age I was exposed to Asian food and I really got to know it and enjoy it.

How Asian Flavors are Revived in Tao's Dishes

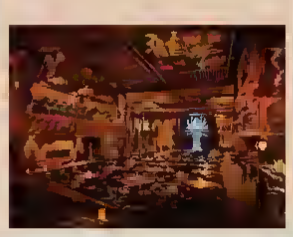
One of Tao's signature dishes, Snapper in the Sand, boasts an amazing harmony of crunchiness from deep-frying and nice and moist white meat. Chef Scamardella lavishly tops this dish with extra crunch mixed with Asian spices including dried black olives he found on his culinary exploration trip to Asia.

Tao's *Dim Sum* is bigger in size and full of chunky stuffing. Beautiful for eyes, scrumptious for the palate and satisfying for the stomach, it is a perfect interpretation of traditional Chinese dishes for Americans.

Popular in Tao Downtown, the *Chili Martini* creatively incorporates Chinese chili oil, which is usually used in savory dishes. A hint of sesame oil aroma in the chili oil makes the martini particularly impressive.

Ralph Scamardella, Executive Chef/Partner TAO Group

Born and raised in Brooklyn, Chef Scamardella learned Italian cooking from his mother when he was 12 years old. Now he is responsible for the tastes of TAO Group, one of the premier restaurant and nightlife venue groups in the U.S.



Tao Downtown
92 9th Ave. (at 16th St.)
New York, NY 10011
TEL. 212-888-2724

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42 E. 58th St.
(bet. Park & Madison Aves.)
New York, NY 10022
TEL. 212-888-2288
www.taorestaurant.com

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The Fort Lee location is open 24/7 with kimchi made fresh daily so you can enjoy healthy and tasty Korean food anytime

Lychee House

141 E. 55th St., (Bet. 3rd & Lexington Aves.), New York, NY 10022 | TEL: 212-753-3800 | www.lycheehouse.com
Mon-Fri: 11:30 am-10:30 pm, Sat & Sun: 12 pm-10:30 pm

Cantonese style Dim Sum is the most popular and recommended item. They are each handmade from scratch and made to order with flavorful ingredients

Their China born head chef has extensive experience from training in Beijing to serving banquets for diplomats. Trying *Our Chef Fried Rice* is therefore a must. Packed with seafood squid and shrimp and topped with caviar the rice and caviar combination makes an interesting texture. Also recommended are the Thai style *Pattaya Prawns* and the party pleaser *Peking Duck*

Conveniently located in Midtown East **Lychee House** offers quality food and five star service at reasonable prices. Original cocktails and bar food are also available

NIU Noodle House

FREE dumplings with an order of noodles
[illegible]

15 Greenwich Ave., (bet. 9th & 10th Sts.), New York, NY 10014 | TEL: 212-488-8888 | www.niunoodleny.com
Sun-Thu: 12 pm-11 pm, Fri & Sat: 12 pm-Midnight

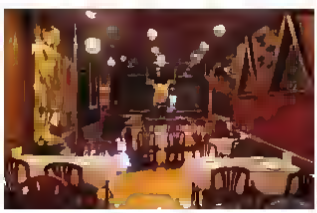
NIU's noodles are made fresh every day and are the creation of their world-class chef who has specialized in the art of noodle making. Their signature dish *NIU Beef Trifecta* features fresh flank steak short ribs and beef shank with ramen noodles in a hearty beef broth Simmered for 10 hours the soup has a rich complex flavor You can choose your favorite noodle from 7 options including ramen udon spinach and Ho Fun (flat rice noodle) but the best match with this dish is egg noodle

NiU Noodle House brings the best of Chinatown north to Greenwich Village In addition to a variety of craft noodles they offer scrumptious soup dumplings spring rolls, roast pork buns and many more

Pongsri Thai Restaurant

244 W. 48th St., (bet. Broadway & 8th Ave.), New York, NY 10036 | TEL: 212-582-3382 | www.pongsri.net
Mon-Sun 11:30 am-11:30 pm

Among approximately 140 varieties of dishes their clientele's all time favorites are *Tom Yum Goong* (spicy and sour soup), *Som Tam* (papaya salad) and *Green Curry* The owner picks sweet, spicy and creamy *Green Curry* with a choice of chicken beef pork shrimp, calamari or scallops to warm you up All dishes are made to order here Don't forget to pair Thai iced tea with spicy dishes which can neutralize your palate and reset it for another bite



Located in the heart of the Theater District in Manhattan the authentic Thai cuisine restaurant **Pongsri** has attracted theatergoers, tourists and neighbors since 1972

Royal Siam

FREE dessert

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2...8th Ave., (bet. 22nd & 23rd Sts.) New York, NY 10011 | TEL: 212-741-1732 | www.newyorkroyalsiam.com
Mon-Sun: 11:30 am-3 pm, 4–11 pm

Royal Siam's chef's special *Panang Avocado* is a spicy dish featuring shrimp cooked in coconut milk, basil leaves and traditional Thai panang paste and topped with avocado. Panang paste adds a pungency to curry and you can choose from green, red or yellow curry. Refresh your tingling mouth by pairing it with sweet and tart flavored *Mango Salad*: chopped green mango with avocado, coconut, and peanuts, soaked in lime juice.

Open since 1993, this authentic Thai restaurant has had their Thai chef at the helm for 25 years. Don't miss their Happy Hour service from 3:30–10:30 pm offering buy one get one free deals on beer and wine.

Suki Thai Shabu

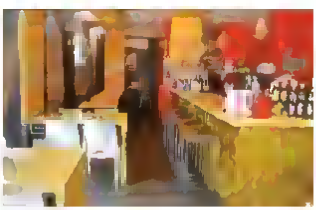
FREE Thai Ice Tea

Mention Chopsticks NY. Limit one...table. Valid...

90-15 Woodside Ave., Woodside, NY 11377 | TEL: 718-205-1975 | www.sukithaishabu.com
Tue-Sat: 12 pm-11:30 pm, Sun: 12 pm-11 pm

Suki Thai Shabu's signature *Surf and Turf Shabu Shabu* highlights multi-layered umami from seafood and meat. Quite similar to Japanese style shabu shabu, but instead of being cooked in hot dashi broth, the ingredients are cooked in homemade Tom Yum soup with an abundance of herbs including lemongrass, shallots, dried chili, galangal and kaffir lime leaves. Spicy and sour, the soup is the perfect match with a mix of seafood (snow crab legs, shrimp, fish, mussels, clams and squid) and your choice of meat (beef, pork or chicken).

The restaurant specializes in very original Thai style shabu shabu dishes. They also offer plenty of selections of healthy Thai dishes that are less oily and low in calories. You can also enjoy sake, soju and a wide variety of bubble teas at Suki Thai Shabu.



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Growing Tea Culture in Singapore

Located off the southern tip of the Malay Peninsula, the Republic of Singapore is a small nation of 276 square miles and 5.4 million people. It has, however, one the fastest-growing economies and is an important business center in Asia. Also, thanks to its unique environment and its history before independence, the country has developed an original culture that blends East and West in a bustling Asian atmosphere with a super-modern infrastructure. Singaporean tea culture is one good example of this blending of influences. Manko Kitamura, a former *Chopsticks NY* staff member who currently resides in Singapore, introduces three popular teahouses you can enjoy when you visit this cosmopolitan country.

Spreading Tea Culture through Established Elegance
Tea Chapter

Learning is a pleasure, but if you study something tasty, it is even better. In Tea Chapter, you can familiarize yourself with Chinese traditional tea culture and tea appreciation in an upscale, cozy, and elegant environment. The café on the second and third floors accommodates 180 guests. Founded in 1989 by sixteen college friends, it is known as the oldest and biggest teahouse in Singapore, serving traditional tea and snacks and offering various workshops. Grand Tea Master Patrick Kang has given talks and conducted workshops for many large corporations and famous figures. Tea Chapter attracts a varied clientele from Singapore and beyond, including Singapore's President, Tony Tan, Prime Minister Lee Hsien Loong, and Queen Elizabeth II of Great Britain.

(Popular items)
Imperial Golden Cassia. Oolong tea favorite by Queen Elizabeth II when she visited the teahouse
Aged Pu'er Premium pu'er tea with a smooth taste
Tea Eggs Dark Soya Sauce Eggs marinated for eight hours in a special sauce made with dark soy sauce, tea leaves, chicken essence, and sugar

Tea Chapter
9 & 11 Neil Rd.
Singapore 088808
TEL. +65 6226 1175 or 1317
(Tea House)
TEL. +65-6226-3026 (Retail Shop)
http://teachapter.com/store/

The first floor of the three-story property is a retail shop selling tea and tea-related items. Selected items are available online and can be shipped overseas.

An Exquisite Afternoon with High Tea and Dim Sum
Tian Fu Tea Room

Si Chuan Dou Hua, a popular Sichuan cuisine restaurant in Singapore, transforms into Tian Fu Tea Room from 2.30 to 6 pm, offering Chinese-style high tea. Guests can enjoy quality dim sum along with green tea, oolong tea, and black tea. Two of its three locations are in ParkRoyal Hotels, and naturally a lot of domestic and foreign tourists visit the tea room. The most popular tea is the fragrant Ti Kuan Yin, one of the rarest and highest-grade oolong teas. From the dim sum menu, Glutinous Sesame Ball Filled with Durian Paste is a must-try if you care for something really Singaporean.

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181 Kitchener Road, Singapore 208533
TEL. +65-6426-3178

ParkRoyal on Beach Road
7500 Beach Road, Singapore 199591
TEL. +65-6505-5724

TDF at UOB Plaza
80 Raffles Pl., #60-01 UOB Plaza 1, Singapore 048624
TEL. +65-6535-5005

Workshops and Dim Sum at the Tea Art Centre
Yixing Xuan Teahouse

Also known as the Tea Art Centre, the Yixing Xuan Teahouse is one of the few teahouses in Singapore offering tea workshops, tastings, and dim sum all in one place. The proprietors would like people to discover what they really like in a relaxing environment and in a slow manner. That's the best way to learn tea culture, they believe. During lunchtime, it's packed with locals enjoying dim sum, and the rest of the time, the teahouse is filled with tourists and foreign residents. The Yixing Xuan Teahouse serves not only Chinese tea but also green tea, white tea and black tea, and it carries about 20 kinds of carefully selected tea leaves. Tea workshops can be conducted over a meal of dim sum, making for a delicious and informative afternoon.

Over the teahouse's 25-year history, founder and tea expert Vincent Low and his daughter have taught more than 250,000 people through their workshops. They also sell products online and ship overseas.

(Popular items)
Beauty of the East: Oolong tea produced in Taiwan, which boasts a distinctive aroma and a deep flavor
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Kang Suh — $30
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212-477-5606

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253 Chrich St. (bet. Leonard & Franklin St.)
212-334-0808

Dokebi* — $25
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718-782-1424

KOREANA* — $25
136-20 38th Ave. Flushing, NY 11354
718-713-0252

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251 Central Ave. White Plains, NY 10606
914-328-0251

Dong Chun Hong* — $13
144 Main St. Fort Lee, NJ 07024
201-592-0150

Dotori Kimchi* — $15
1430 Bergen Blvd. Fort Lee, NJ 07024
201-956-9697

Gammeok* — $17
485 Main Street Fort Lee, NJ 07024
201-242-1333

Gammeok — $17
110 Broad Ave. Palisades Park, NJ 07650
201-945-6300

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Bring Asian Flavors to Your Table
with Kikkoman Products

Spicy, sweet, sour and savory—Asian cuisines boast complex flavors based on each culinary culture and climate. You can reproduce equally complex flavors at home with the help of Kikkoman seasonings!

Tofu Salad with Peanut Sauce (Tofu Gado-Gado)

[Ingredients] (Serves 2)
- ❑ 1/2 package tofu (medium firm)
- ❑ 4 tbsp Kikkoman Peanut Sauce
- ❑ 4 slices beefsteak tomato
- ❑ Cilantro for garnish

[Dressing for Tomato]
- ❑ 1 tbsp Kikkoman Rice Vinegar
- ❑ 1/2 tsp sugar
- ❑ 1/4 tsp salt
- ❑ 1 tbsp extra virgin olive oil

[Directions]
1. Rinse tofu and remove excess moisture. Wrap tofu in paper towel, place on flat strainer, and put a weight (like a flat cutting board) on top for about 15 minutes.
2. Slice tomatoes and roughly chop cilantro.
3. Make dressing for tomato. Mix Kikkoman Rice Vinegar, salt, and sugar, beating while dripping in extra virgin olive oil.
4. Cut tofu into 1/2-inch cubes.
5. In a bowl, mix tofu and Kikkoman Peanut Sauce with spoon. While mixing, cut tofu with spoon into small chunks.
6. Arrange the tomato on a plate and pour dressing over it.
7. Place tofu salad in middle of plate and top with cilantro.

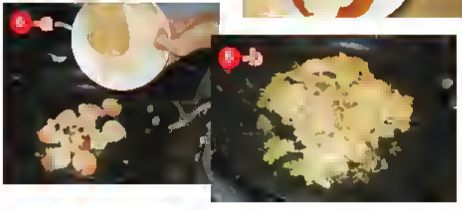
You can also mix 1/4 cup of edamame (shelled) into the Tofu Salad with Peanut Sauce to make an appetizer full of soybean flavor.

Shrimp Stir-Fry with Spicy Mayo Sauce

[Ingredients] (Serves 2)
- ❑ 10 large shrimp
- ❑ 1 scallion
- ❑ 1 tsp minced ginger
- ❑ 1 tbsp canola oil
- ❑ Boiled broccoli for garnish
- ❑ Grape tomatoes for garnish

[Mayo Sauce]
- ❑ 3 tbsp mayonnaise
- ❑ 1 tsp Kikkoman Ponzu
- ❑ 1/4–1/2 tsp Kikkoman Sriracha Sauce

[Directions]
1. Shell and devein shrimp. Clean in running water and pat dry with paper towel.
2. Chop scallion and mince ginger.
3. Mix all the Mayo Sauce ingredients in a small bowl.
4. Heat canola oil in pan and stir-fry scallion and ginger until they give off a nice aroma.
5. Add shrimp and sauté. Once the color of one side turns pink, flip it and sauté until done.
6. Pour in Mayo Sauce and stir-fry. As soon as the sauce coats the shrimp, remove from heat.
7. Serve with boiled broccoli and grape tomatoes.



Beef and Pepper Stir-Fry with Oyster Sauce

[Ingredients] (Serves 2)
❑ 1/2 lb beef, thinly sliced ❑ 1/2 red pepper ❑ 1/2 yellow pepper ❑ 1/2 cup sliced onion ❑ 1 clove garlic ❑ 2 tbsp canola oil

[Marinade]
❑ 1/2 tbsp saka ❑ 1 tsp Kikkoman Soy Sauce ❑ 1/2 tbsp katakuriko (corn starch can be substituted)
❑ 1/2 tbsp canola oil

[Sauce Mixture]
❑ 1 tbsp Kikkoman Soy Sauce
❑ 1/2 tbsp Kikkoman Oyster Sauce
❑ 2 tsp Kikkoman Kotteri Mirin
❑ 1/2 tsp Kikkoman Thai Chili Sauce
❑ 2 tbsp chicken stock or water

[Directions]
1. Cut beef into 1/2-inch strips
2. In a bowl, marinate beef in Marinade and knead by hand.
3. Slice peppers and onion, and mince garlic.
4. Heat canola oil in nonstick pan, add beef, stir-fry well, and set aside.
5. Add onions in same pan. Once it's half done, add peppers and garlic, and continue to stirfry. Add oil if necessary.
6. Add the beef to the vegetable stir-fry and mix well.
7. Pour Sauce Mixture in and stir-fry until the sauce thickens.

Recipes by Tomoko Kuroda-Swanson http://mycooking.blogfi t n2.com/

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Add these Kikkoman seasonings to your kitchen shelves

Soy Sauce
All-purpose Kikkoman Soy Sauce is naturally brewed from wheat, soybeans, water and salt. Like fine wine, Kikkoman Soy Sauce is aged for several months to develop its characteristic rich, yet mellow flavor, appetizing aroma and distinctive reddish-brown color.

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Kotteri Mirin
Kotteri Mirin adds an authentic Japanese flavor, mild sweetness and glaze to a variety of grilled, broiled, baked and sauteed foods.

Rice Vinegar
The higher vinegar content of white rice vinegar makes it the best choice for sweet and/or tangy dishes, for salad dressings and for pickling vegetables.

Thai Style Peanuts Sauce
Kikkoman Thai Style Peanut Sauce is a perfectly versatile sauce for marinating, stir-frying and dipping. It's great with everything from vegetables to meats and from seafood to noodles.

Thai Style Chili Sauce
Kikkoman Thai Style Chili Sauce provides a balanced blend of red chili paste and cayenne pepper mixed with vinegar, sugar and seasonings to make an excellent accompaniment to Thai, Southeast Asian and Chinese recipes.

Oyster Sauce Red Label
Made from the natural liquor extracted from fresh oysters. Its savory flavor is balanced with a touch of sweetness and it is thickened to add body.

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201-843-0170

THAI

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Spica
1473 1st Ave. (at 77th St.) — $20
212-744-6374

Spice
1411 2nd Ave. (bet. 73rd & 74th St.) — $20
212-988-5348

Vong Ping
1383A 2nd Ave. (bet. 72 nd & 73 d St.) — $22
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Aceluch Thai
530 9th Ave. (bet. 39th & 40th St.) — $15
212-594-7093

Aura Thai
462 9th Ave. (bet. 35th & 36th St.) — $14
212-971-8530

Bonghok House
350 W. 46th St. (bet. 8th & 9th Ave.) — $18
212-541-5843

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761 9th Ave. (at 51st St.) — $20
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752 10th Ave. (bet. 51st & 52nd St.) — $15
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404 W. 49th St. (bet. 9th & 10th Ave.) — $20
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212 262-7244

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212 752 3333

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210 E. 34th St. (bet. 2nd & 3rd Ave.) — $11
212-725-8808

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212-691-6226

Pongsri Chelsea
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212-741-1732

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150 8th Ave. (bet. 17th & 18th St.) — $25
212-675-0080

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158 8th Ave. (at 20th St.) — $20
212-989-1118

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31 E. 21st St. (bet. 5th Ave. & Broadway) — $20
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430 3rd Ave. (at 30th St.) — $16
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17 E. 31st St. (bet. Madison & 5th Ave.) — $15
212-213-3773

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212-544-4689

SEA
135 Washington St. (at W. 12th St.) — $15
212-243-3339

Tue Thai Food*
3 Greenwich Ave. (6th Ave. & Christopher St.) — $20
212-229-9585

Kati Thai Cuisine
347 E. 14th St. (bet. 1st & 2nd Ave.) — $11
212 533-2045

Spica
33 E. 13th St. (bet. Broadway & Union sq.) — $20
212-677-9756

Kuma Inn
113 Ludlow St. 2 Fl (Delancey & Rivington St.) — $25
212 353-8866

Pongsri Chinatown
106 Bayard St. (at Baxter St.) — $20
212-349-3132

Kittichai
60 Thompson St. (bet. Broome & Spring St.) — $38
212 219-2000

Chai Thai Kitchen*
124 N. 9th St. (at Berry St.) — $16
718-599-5099

Pagoda Thailand
333 Graham Ave. (Devon & Metropolitan Ave.) — $30
718-389-8445

SEA
114 N. 6th St. (at Berry St.) — $20
718-384-8850

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206 Bedford Ave. (bet. N. 5th & N. 6th St.) — $30
718-599-5956

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212-695-0888

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15 Greenwich Avenue (bet. 10th & Christopher St.) — $20
212-414-8808

Saigon Market
93 University Pl. (bet. 11th & 12th St.) — $25
212-598-8881

Nha Trang
87 Baxter St. (bet. Bayard & Canal St.) — $15
212-233-5948

Paris Restaurant*
113 Mott St. (bet. Henry & Canal St.) — $5
212-226-7221

Pars Restaurent*
213 Grand St. (bet. Elizabeth & Mott St.) — $5
212 226-3828

OTHER

Asia Kan
710 Amsterdam Ave. (bet. 94th & 95th St.) — $25
212-280-8778

Asiate
80 Columbus Cir. 35 Fl. (at 60th St.) — $135
212-805-8800

Amber*
1400 3rd Ave. (at 80th St.) — $25
212 249-5020

Gobo
1429 3rd Ave. (at 81st St.) — $31
212 288-4509

Blue Ribbon Sushi Bar & Grill
308 W. 58th St. (bet. 8th & 9th Ave.) — $61
212-397-0404

Rue 57
60 W. 57th St. (at 6th Ave.) — $45
212-307 5757

Fusho Asian Cuisine
1065 1st Ave. (at 58th St.) — $35
212-752-8883

Jazz at Kitano
The Kitano Hotel 66 Park Ave. (at 38th St.) — $35
212-885-7123

Rice on Lexington Ave
115 Lexington Ave. (at 28th St.) — $20
212-685-5400

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108 W. 14th St. (bet. 6th & 7th Ave.) — $18
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212-255-3242

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100 3rd Ave. (at 13th St.) — $22
212-674-1138

Prime & Beyond New York
90 E. 10th St. (bet. 3rd & 4th Ave.) — $35
212-505-0033

Rice*
292 Elizabeth St. (bet. Houston & Bleecker St.) — $15
212-625-5775

Blue Ribbon Brooklyn
280 5th Ave. (bet. 1st St. & Garfield Pl.) — $55
718-840-0404

Purple Yam
1314 Cortelyou Road (bet. Argyle & Rugby Rds.) — $30
718-940-8168

Rice
81 Washington St. (bet. York & Front St.) — $20
718-222-9890

TOKU
2014C Northern Blvd. Manhasset, NY 11030 — $55
516-627-7651

AOZORA Restaurant
407 Bloomfield Ave. Montclair, NJ 07042 — $30
973-233-8400

Bings Burgers*
245 Main St. Fort Lee, NJ 07024 — $18
201-592-8454

the tea bar*
1639 Palisade Ave. #4 Fort Lee, NJ 07024 — $18
201 944-3102

LEARNING THE ART OF KIMCHI

While fermented foods may only be gaining attention now in the West, in Asia fermentation has been a form of art for centuries and an important part of a balanced diet. One of these foods gaining popularity today is kimchi, a national pickled vegetable side dish in Korea. It is a very popular dish in Japan too, and I always wanted to know how to make it. The opportunity came with an invitation from Dotori Kimchi, a new kimchi specialty shop in NJ that is making all kinds of kimchi, including ones that cater to those with more western taste buds.

Kimchi was developed from necessity to preserve as some part of Korea has harsh climates. It has existed since 900 BC, but the spicy version did not come into existence until the 16th Century. It is extremely high in fiber, Vitamin A, B, and C and healthy living bacteria, also found in yogurt, which can prevent the growth of bad bacteria and aid digestion. To my amazement, there are over 200 different types of kimchi in existence, according to Jose Kye, Vice President and chef of Dotori Kimchi. Today, I was fortunate enough to learn to make the most traditional kimchi of all, the whole napa cabbage kimchi called pogi kimchi.

To make pogi kimchi, the first thing to do was to cut a whole napa cabbage in half by putting a knife in only the lower part of the cabbage, and then separating the rest by hand, which made the process more tactile and fun. Then we used some special Korean salt that had been drying for ages to rub each leaf of the cabbage, (but one can use any good sea salt) separating each leaf. The cabbage then sits for at least 8 hours to soak up the salt. The marinating sauce with minced garlic, salted shrimp, fish sauce, ground chili peppers, etc., is made while the cabbage is soaking. The sauce is then brushed onto each leaf carefully.

Making a batch of kimchi does take work, but one big batch can last you a long time, and just having it around the house is an easy way for your family to get into the routine of adding a healthy fermented food group to the daily diet. But if you don't have the time to make it yourself, you can still get the benefits of homemade kimchi from Dotorikimchi.com who will deliver it right to your door.

—Reported by *Maya Robinson*

Dotori Kimchi
1430 Bergen Blvd., Fort Lee, NJ 07024
TEL. 201-356-9697 | www.dotorikimchi.com
contact@dotorikimchi.com

Jose Kye adds a secret sauce passed down from his family. He keeps traditional family recipes while creating non-spicy kimchi for the American palate.

Ingredients of the marinade, including minced garlic, salted shrimp, fish sauce, ground chili peppers and many others are all mixed in a giant bowl. The sauce is hand-brushed onto each leaf. One must separate each leaf to do this so that it is rubbed on thoroughly.

The leaves of the napa cabbage are neatly put back together again so it can ferment nicely and evenly. Wait 2 days to let it ferment and it is ready!

Dotori Kimchi creates many kinds of kimchi so that there is something for everyone from spicy to non-spicy. They can deliver all over the east coast.

Japan-Related Summer Classes and Camps for Children and Adults

Presented here is a variety of Japan-related classes and programs that allow you to be exposed to Japanese language, culture, manner and special skills. For prices, detailed schedule and restrictions, please contact each authority.

Summer Learning Classes Focusing on Music, Japanese Language, Art & Creativity for Children

ACE Music Studio

ACE Music Studio offers small classes and private lessons in music and basic Japanese targeting babies and children. They are holding "Summer Learning Class: Music class, Japanese class, Art & Creativity class" from July 7 to Aug. 7 in two locations indicated below. Created for children ages from 4-8 who have schooling experience, the summer class provides great opportunities to get immersed in music and language in a playful environment through activities like rhythmic games, plays, dances, etc.

Manhattan location: 150 W. 46th St., 7th Fl., New York, NY 10036
Queens location: 66-08 Austin St., #1J, Rego Park, NY 11374
www.acemusicstudio.com / info@acemusicstudio.com

Children's Summer Intensive Overnight Camp in NY

Hariyama Ballet

This summer, Hariyama Ballet, specializing in the Vaganova Method, will host an intensive overnight camp from July 28-Aug. 6 for children aged mainly 10-16. Children must have some ballet experience. This camp will be an intimate group of students who will take lessons in both English and Japanese. Participants will receive full attention including guidance on their strengths and weaknesses to bring out their best in two weeks. Students will not only learn ballet, but also other genres of dance. There will be special lessons by guest instructors from the American Ballet Theater and New York City Ballet.

Location: 58-60 W. 39th St., 3rd Fl., New York, NY 10018
TEL: 347 451 1801 / hariyamaballetnewyork.wsb.fc2.com

Asian Language Summer Intensive Classes

Hills Learning

Hills Learning language school is offering special intensive classes in the summer. They have classes for both adults and high school age students. For adults, they will have a Beginner Intensive Beginner, and an Intermediate Japanese class. For high school students, they will have a Beginner and Intermediate level classes. They also have classes for other languages such as Korean and Chinese. Early registration ends a month before the classes start, and $50 is discounted from the regular registration that ends a week before on Friday at 9 am.

Location: 380 Lexington Ave., 17 Fl., New York, NY 10168
TEL: 212-551 7903 / www.hillslearning.com

Summer Tours for Students to Okinawa, Gifu, and Osaka Prefectures

IACE TRAVEL

Japanese travel agency IACE TRAVEL is offering 3 different summer camp tours to Japan. It is the perfect opportunity to learn about Japanese culture and history while enjoying nature. The Okinawa Youth Exchange Program is being held from July 3-17 for junior high and senior high school students focusing on the exchange aspect while staying with a host family. Summer Camp in Gifu is for 4th graders through high school students from July 4-15 or July 23-29. Students will learn about the Japanese way of life through stimulating the 5 senses in Setoyama. The Osaka Summer Exchange Program is for 10-16 year-olds and will be held from July 22-Aug. 3. Participants can enjoy learning about Japanese culture through their home stay experience with a typical Japanese family.

TEL: 1-800 872-4223, 212-972-3200
www.iace-usa.com / nyc@iace-usa.com

Summer Camp 2014

Japanese Children's Society

This summer, the Japanese Children's Society will hold two types of day camps. Day Camp for young children ages 3-6 will focus on interactions with children of other ages while enjoying fun summer activities including playing in the water, cooking, field trips, playing with structures, swimming (for older children), and a summer fair. Day Camp for children in grades 1-6 focuses on teamwork and independence while providing leadership opportunities to younger children. Activities include cooking, sports, field trips, science experiments, language learning, and an overnight camp experience. Day Camp sessions for both age groups will be held from June 30-July 18 and July 21-Aug. 1.

Location: 8 West Bayview Ave., Englewood Cliffs, NJ 07632
TEL: 201-947-4832/ www.japaneseschool.org

Summer Class for Kids Focusing on Japanese Songs & Culture

Star Child Daycare

Star Child Daycare offers classes for kids from ages under 1 and up to nurture their creativity through art and music with a caring Japanese staff. They also offer group lessons, private lessons, and tutoring for older kids. This summer, Summer Class for ages 2 and up will be held in July and August from 8 am to 6 pm. The desired times and dates can be arranged. Children will learn seasonal Japanese songs and Japanese culture through hand games, crafts, and field trips.

Location: 435 E. 6th St., #1GF, New York, NY 10009
TEL: 646-509-0140 / www.starchildny.com

July 14 - August 9

Summer Intensive Japanese Language Courses for Teens

The Japan Foundation / The Nippon Club

The Japan Foundation and The Nippon Club are offering summer intensive Japanese language courses this year to provide opportunities for young people who are interested in Japanese culture, such as anime/manga, j-pop and fashion. Starting in July, participants can deepen their understanding of the Japanese culture by taking introductory and elementary classes at the The Nippon Club. To be eligible, students must be in grades 7 through 12 as of fall 2014. Early registration is also highly recommended as classes fill up quickly.

Location: 145 W. 57th St., New York, NY 10019
TEL: 212-489-0299
www.jfny.org/language/course.html

Japanese Language Summer Classes

Japan Society

The Japan Society Toyota Language Center will be offering a variety of Japanese language classes and specialized courses this summer. Classes will include Hiragana and Katakana Workshops, which will help students improve reading proficiency of the two syllabaries. Intensive Japanese Weekend courses for beginner level students; Shodo (Japanese calligraphy); English Conversation; Rodoku; and 13 levels of Japanese, including Kanji and theme based classes. Registration is available online for all classes through the Japan Society website.

Location: 333 E. 47th St., New York, NY 10017
TEL: 212-715-1256 / www.japansociety.org

US-Japan Summer Cultural Experience

Keio Academy of New York

This summer, The Keio Academy of New York is offering a cultural exchange program for middle and high school students from July 20-Aug. 2. The program's goal is to enhance participants' cross-cultural understanding and improve their communication skills by having both English and Japanese native speakers in group activities together. Like past summer programs, this workshop will focus on various neighborhoods of New York City. Japanese language classes for all levels, Japanese history classes, art classes, and hands-on cultural experiences such as Japanese udon noodle making, martial arts workshops, video production, sports activities, and much more. For more details, please visit their website.

Location: 3 College Rd., Purchase, NY 10577
TEL: 914-701-3454
www.keio.edu/english/summerprograms

Japanese Children's Society Summer Day Camp 2014

Childhood memories of the summer are cherished forever.

Children will learn the importance of teamwork and responsibility in a class of mixed-age children.

Kindergarten Division (for 3-5years olds)
Learn to help each other and grow together through fun activitieslike playing with water and mud

- Fee (the first /the secood term)
  3&4-years-old class $1,280/$920
  5 years-old class $1 370/$980
  *We are currently accepting applications for the first term waiting list only.
- Hours 9 20am – 2 50pm

Elemcntary School Division (for 1st-6th grades)
Make fond memories through music instructions, language classes,and a competition against other classes playing challenging games

- Fee (the first /the second term)
  $1,430/$1,020
- Hours 9 20am – 3 50pm

- Date: the first term 6/30 – 7/18 (3 weeks)
  the second term 7/21 - 8/1 (2 weeks)
- Location: Japanese Children s Society
  8 W Bayview Ave., Englewood Cliffs, NJ 07632

Summer Baseball Club, parents visiting day, school bus services and daily lunch menu are available *Daily lunch menu is optional

[Contact Information]
Japanese Children's Society
8 W Bayview Ave ,
Englewood Cliffs, NJ 07632
Phooe 201-947-4832
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Midtown West — NY Japanese Language — Japanese
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646-345-8777

Midtown West — The Nippon Club/JFNY — Japanese

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212-581-2223 www.nipponclub.org/culture

Midtown East — Amity Language Institute* — Japanese
124 E 40th St #293 (at Lexington Ave.)
212-697-8374

Midtown East — Hills Learning — Japanese

Hills Learning is the only language school in Chappaqua, NY that offers group classes and private lessons for Japanese as well as Korean, Chinese, Thai and English. Trial lessons are available with no mandatory material or reg istration fees
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212-551-7303 www.hillslearning.com

Midtown East — Ibec Language Institute, inc.* — Japanese
309 Lexington Ave #300 (bet. 40th & 41st St.)
212-867-2000

Midtown East — Japan Society — Japanese
333 E 47th St (bet. 1st & 2nd Ave.)
212 715-1256

Midtown East — Language House — Japanese
211 E 43 d St #1108 (bet. 2nE & 3 d Ave.)
212-949-5455

Midtown East — PC Tech* — Japanese
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212-808-4754

Midtown East — Rennert New York — Japanese
216 E 45th St 17 Fl (bet. 2nd & 3rd Ave.)
212-687-6700

Koreatown — BYJ USA Culture Class — Japanese
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212-601 2720

Chelsea — ABC Language Exchange* — Japanese
146 W 29th St, #6E (bet. 7th & 7th Ave.)
212-563-7580

Chelsea — Tanni* — Japanese
43A W 13th St (bet. 5th & 6th Ave.)
212-645-2800

Tribeca — Tribeca Language — Japanese
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212 219-9893

Long Island — Lang Island Japenese — Japanese
21 Beacon (Rt) Rd. Port Wash ngton NY 11050
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New Jersey — Japanese-American Society of New Jersey* — Japanese

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TRADITIONAL

Upper West — Ikenobo Ikebene School — Ikebana
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Upper West — Sogetsu Ikebene School — Ikebana
291 W 70th St (at Amsterdam Ave.)
212-873-6115

Upper East — Urasenke Chanoyu Ctr — Sado
153 E 69th St. (bet. 3rd & Lexington Ave.)
212-861-6161

Midtown West — Ellie's NewYork Floral Design — Ikebana
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Midtown West — N.Y. Togei Kyoshitsu* — Pottery

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Midtown West — The Nippon Club — Sado
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212-581 2223

Midtown East — Lotus Books and Gifts — Ikebana
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Chelsea — Ikebana Flowers New York — Ikebana
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212-255-9759

Lower Mhn — Takemori Calligraphy Class — Calligraphy
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917 573-2182

Soho — Kimono House — Kimono
131 Thompson St (bet. Prince & Houston St.)
212-595-0232

Queens — Nacho-kai Ryuku Dance School — Dance
242-17A Dnk Park Dr. Douglaston NY 11362
718-631-2637

Japan — Ohara School — Ikebana
OharaNYC@aol.com
291-395-0353

MARTIAL ARTS

Upper West — Aikido Up Here — Aikido
3 Henshaw St (bet. Riverside Dr. & Dyckman St.)
646-483-6700

Upper West — Kokushi Budo Institute — Judo
332 Riverside Dr. (bet. 105th & 106th St.)
212-665-7777

Upper West — Shorinryu Motsubayashi* — Karate
131 W. 72nd St. #2R (bet. Columbus & Amsterdam)
212-875-4926

Upper West — Shotokan Karate-Do NY — Karate
241 W 80th St (bet. Amsterdam & 10th Ave.)
212-769-5500

Upper West — UWS Kenshukai Karate* — Karate
528 Columbus Ave. (bet. 105th & 106th St.)
212.222.1172

Upper East — Aikido Shoko Dojo — Aikido
350 E. 82nE St. (at 1st Ave.)
646-509-9212

Upper East — NEMMAA Kaizen Karate — Karate
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Upper East — WTKD Honbu Dojo — Karate
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Midtown West — D-Dojo — Karate
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212-537-E441

Midtown West — New York Budokai — Kendo
520 8th Ave. 18 Fl (bet. 36th & 37th St.)
917-421 1480

Midtown West — Shinmhukan New York* — Karate
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917-400-9193

Midtown West — Shinkyokushinkai NY — Karate
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Midtown West — World Oyama Karate — Karate
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[usage] It's a basic greeting when you meet someone for the first time and introduce yourself. The phrase usually followed by (your name) + desu to complete the greeting.

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212-756-9800

Midtown East **Shido Gokum**
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630-414-6644

Chelsea **N Y Shorin Ryu Karate**
37 W 26th St 3 Fl (bet 6th Ave & Broadway) — Karate
212-490-3900

Chelsea **New York Aikikai***
142 W 14th St. 2 Fl (bet. 6th & 7th Ave.) — Aikido
212-242-6246

Chelsea **Shonnji Kempo NYC Branch**
151 W 26 St. 6 Fl (bet. 6th & 7th Ave.) — Karate
347 277-4361

Chelsea **U S Budo Kai-Kan***
110 W 14th St. 2 Fl (bet. 6th & 7th Ave.) — Mix
212-807-7336

Chelsea **World Seido Karate***
41 W 23rd St. 2 Fl (bet. 5th & 6th Ave.) — Karate
212-924-0511

Gramercy **World Kanreikai Karate**
4 W 18th St. 3 Fl (bet. 5th & 6th Ave.) — Karate
212-677-7228

East Village **Karate Honmo Dojo**
58 E. 11th St. 5 Fl (bet. Broadway & University) — Karate
212-505-3656

East Village **New York Jiu Jitsu***
669 Broadway Bsmt. (at Bond St.) — Jiu Jitsu
212 343-9310

Tribeca **Ken Zan Institute**
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212-406-5104

Tribeca **Oishi Judo Club***
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917-443-7035

Long Island **NY San Tan Karata**
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631-296-4220

New Jersey **Kokushikai Judo ***
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201-797-2886

New Jersey **KYOKUSHIN KARATE NJ Branch**
310 Old River Rd. 2 Fl. Edgewater, NJ 07020 — Karate
212-947-3334

New Jersey **Ridgewood Karate School**
30 Cottage Pl. Ridgewood, NJ 07450 — Karate
201-447-9272

New Jersey **Yoshitsuna Jujutsu Kai**
434 Broadway Bayonne, NJ 07002 — Jia Jitsu
201-725-9019

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Upper West **Columbia Univ**
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www.DanceCatNY.com
dancecatny@gmail.com — Dance

Upper East **National Academy**
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212-369-4880 — Other School

Upper East **Sanu Weaving Arts**
227 E. 87th St. (bet. 2nd & 3rd Ave.)
212 722 2686 — Other School

Midtown West **Hanyama Ballet**
59-60 W. 38th St. 3rdFl.(bet. 5 & 6th Ave.) 10018 — Dance
347-451-1801

Midtown West **The Nippon Club**
145 W. 57th St. (bet. 5th & 7th Ave.)
212-581-2223 — Dance

Midtown West **Toho Shoji N.Y.***
560 8th Ave. (bet. 36th & 37th St.)
212-619-7486 — Jewelry Mokug

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Japanese Restaurant Review

Ramen Okidoki
•
HINATA Ramen
•
Dojo Restaurant

Chopsticks NY's Test Kitchen

Sesame Ginger Vinaigrette by
Executive Chef, Misha Levin of Bareburger

Listings

Japanese Restaurant
•
Asian Restaurant

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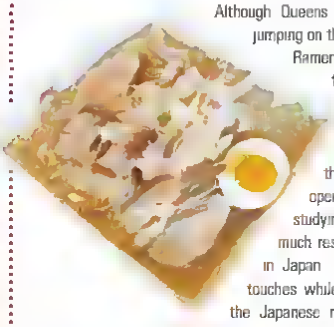
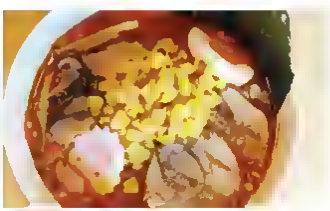


Although Queens has been a little behind in jumping on the ramen trend newly opened, Ramen Okidoki in Astoria, is changing the game in the neighborhood. Owner, Mr. Hysonsu Kim is from Korea but his love of Japanese food compelled this former noodle chef to open his own ramen place after studying in Japan for a year. "I have much respect for the culinary tradition in Japan but I tried to put in modern touches while maintaining the essence of the Japanese ramen to keep it authentic," explains Mr. Kim. This comes through with the first slurp of his ramen that has nailed the comforting essences of this culinary art-form. Their signature dish *R U Okidoki Ramen* features deep flavors of the blend of pork and chicken broth and carefully selected toppings such as shiitake, cabbage, corn, bamboo shoot, fishcakes, and most importantly the homemade spicy sauce. Crafted with black bean, red pepper and garlic, the sauce gets everyone who has tried it hooked. With an extensive ramen menu including *Vegetable Ramen* and *BBQ Tonkotsu Ramen* (pictured above) and with everything from gyoza to tsukemen, to onigiri (rice ball) as well as a few selections of sake, this ramen shop has everything you would want a ramen house to offer and more.

R U Okidoki Ramen just hits the right spots, leaving you feeling comforted and whole again, like a good ramen should.



Pork Buns and *Onigiri* are popular among their regular customers as post-ramen snacks.

You can see Okidoki's modern touches in their decor as well.

3 Best Sellers

• **Spicy Tuna Onigiri**	$3.5
• **Pork Bun (mild or spicy)**	$3.75
• **BBQ Tonkotsu Ramen**	$10.5

HINATA Ramen

159 E. 55th St. (bet. 3rd & Lexington Aves.), New York, NY 10022
TEL. 212/355-2574
Mon-Fri 11:30 am-11:30 pm, Sat Sun 4-11:30 pm

Ramen may have a masculine image with its hearty soup and noodles, and the slurping that goes along with it. But Hinata Ramen in Midtown owned by Chef Madoka Tamura, brings to ramen a feminine touch. "I wanted a place where girls could walk in alone like they are walking into a cafe and have a bowl of ramen," she explains. She also created the restaurant from a maternal point of view, which means no chemicals are used and everything is handmade so that mothers and mothers to be can feel 100% safe coming here with their children. Also, their open kitchen proves that they have nothing to hide. All the ramen broth in HINATA is organic chicken based, making it light but deep and tasty nonetheless, except for the vegetarian noodle that is 100% animal product free. Their signature bowl is the *Hinata Paitan Ramen* (choice of chashu roast pork or roast chicken slices and straight or curly noodles), rich in collagen and great for pregnant or nursing mothers. All noodles are made in collaboration with Ippudo and some small dishes are only seasonally available, so check in often and don't miss out.

Hinata Paitan Ramen topped with chashu roast pork, scallions, spinach, onions, and bamboo shoots highlights chicken-base cloudy soup.

Served with yuzu mustard sauce, *Daikon Jaka Salad* tastes absolutely original and delicate. Seasonally limited *Tofu Wakadori Pate* is another delicately flavored dish.

Produced by female owner/chef Madoka Tamura, HINATA Ramen bears feminine touches in their menu and decor as well. The ambience is definitely more cafe-like than noodle shop.

3 Best Sellers		
	• **Hinata Paitan Raman**	$12.5
	• **Kara Raman**	$13.5
	• **Gyoza**	$6.5 (6 pc) / $11.5 (10 pc)

Dojo Restaurant

14 West 4th St. (at Mercer St.), New York, NY 10012
TEL. 212-505-8843 | www.dojorestaurant.com
Mon-Sun. 11 am-11 pm

The history of Dojo Restaurant dates back to 1974 when a young Japanese Tadao "Tony" Yoshida opened a small food joint in the East Village. Serving health-conscious Japanese dishes with original twists, the restaurant has been loved by New Yorkers for four decades. Now in the heart of Greenwich Village and after going through a 6 month renovation last year, Dojo Restaurant was reborn as an American style bar-diner with an essence of Japanese comfort food. The menu is also revamped but it still maintains Yoshida's spirit of being different. For example, chips can be enjoyed with edamame-mole hinted with yuzu juice. While dinner dishes like *Grilled New Zealand Lamb Chops* and *Soy-Marinated Salmon Sashimi* are served izakaya style, where sharing is encouraged, there is a variety of teishoku (meal sets) during lunchtime. *Charcoal-finish Chicken* or *Tonkatsu Pork Cutlet* accompanied by rice, miso soup and salad are favorites of nearby NYU students and faculty. For those who miss original Dojo treats, they kept the two most popular items on the menu, *Hiyki Tofu Burger* and *Soy Burger*, still cooked using the original recipe that young Yoshida created in the 70's. In the take-out section, there are a variety of prepared deli meals available for patrons on the go.

Nutritiously well-balanced and reasonably priced teishoku (set meals) items are the staples of the lunchtime customers.

Dojo has good selections of sake and beer and you can enjoy izakaya style dishes like *Soy-marinated Salmon* (pictured) and *Fried Gesa Squid*.

Dojo consists of a dining area with individual tables and a bar area with a communal table and full-bar counter.

3 Best Sellers		
	• **Kabocha Kata Salad**	$9
	• **Popcorn Shrimp**	$8
	• **Soy-marinated Salmon Sashimi**	$9

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TORO HAMACHI:
Yellowtail Raised Like Kobe Beef with a Fatty Tuna Taste

At the New York Restaurant Show and the Boston Seafood Show held in March, there was one item that stood out amongst the thousands of samples: Toro Hamachi (Premium Japanese Yellowtail). Attendees who tried this item all said "Why is this taste different?" and "It has no fishy smell." How did they achieve this quality? To answer this question, we asked TRUE WORLD FOODS that sells Toro Hamachi throughout the U.S. about its secret and what makes Toro Hamachi different from other Hamachi (Yellowtail).

First of all, a one-year portion of Toro Hamachi is harvested mainly from December-February in Japan, said to be the apex of when fish put on fat. Following this, a special processing technology Cho Rei Kun, is used. This is a technology that maximizes the raw ingredient's original beauty and taste. These ingredients are produced by an aquaculture company via special order, and frozen processing of the fish in season takes place during that season preserving their seasonality.

The special characteristic of Cho Rei Kun is that it completely gets rid of all intracapillary blood during the treatment process. Via this complete removal, the distinct blood stink smell that is particularly disliked by women and children is eliminated. Also in order to have the fish's umami (Inosinic acid) reach its peak after defrosting, it enters freezing treatment two hours after being killed.

By completely removing all intracapillary blood, the color of the Yellowtail's meat itself is retained. It is not an exaggeration to say that the accuracy of blood removal largely determines things like a fish's quality and taste. In the case of Toro Hamachi, it is processed in a way so that blood removal is almost perfect. It is said that the normal limit of Yellowtail's fatty portion is 20%, but Toro Hamachi reaches 30% on average so it is truly a clear departure from other Yellowtail and finished with a texture and taste like that of fatty tuna.

As a result, the Yellowtail meat that was previously dark red with blood and mostly thrown away by restaurants can now be deliciously enjoyed as well. Many Japanese restaurants, including lots in the NY/NJ area, already have Toro Hamachi on their menus introducing it as high-end Yellowtail. Please visit www.torohamachi.com to find the restaurants that offer Toro Hamachi.

A flock of people gathered at the TWF booth in the International Boston Seafood Show 2014 and sampled Toro Hamachi.

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Dan Japanese Restaurant — $20 L
2019 Broadway (at 69th St.)
212-877-5255

Gari — $80
370 Columbus Ave (bet. 77th & 78th St.)
212-362-4816

Haru — $35
433 Amsterdam Ave (bet. 80th & 81st St.)
212-579-5855

Ichia Restaurant — $20 M
53 W. 106th St. (bet. Manhattan & Columbus Ave.)
212-865-4288

Jin Ramen* — $15 L
3183 Broadway (at 125th St.)
646-559-2861

Kitaro — $20 L
510 Amsterdam Ave (bet. 84th & 85th St.)
212 787-8009

Kouzan — $25 L
085 Amsterdam Ave (at 83rd St.)
212 280-8035

Kumo Sushi — $20
155 W. 72nd St. (Columbus & Amsterdam Ave.)
212-580-6228

Mama Sushi — $25 L
237 Dyckman St. (Broadway & Sherman Ave.)
212-544-0003

Mana Organic Cafe — $20 L
648 Amsterdam Ave (bet. 91st & 92nd St.)
212 787 1110

Masa — $400 S
The Warner Ctr 4Fl Columbus Cir
212-823-9800

Matsu — $30 L
463 Columbus Ave. (bet. 83rd & 84th St.)
212-595-7922

Mamoya Amsterdam — $42 L
427 Amsterdam Ave (bet. 80th & 81st St.)
212-580-0007

Next Door — $25 L
813 W. 187th St. (Pinehurst & Fort Washington)
212-543-2111

Ozu — $25 L
566 Amsterdam Ave (bet. 87th & 88th St.)
212 787-8316

Planet Sushi* — $25 L
380 Amsterdam Ave (at 78th St.)
212 712-2162

RAKU* — $20 L
57 W. 76th St. (at Columbus Ave.)
212-873-1220

Saga Grill — $25 L
1269 Amsterdam Ave. (bet. 122nd & 123rd St.)
212-666-2696

Sajis — $15 L
255 W. 108th St. (B way & Amsterdam Ave.)
212-749-1034

Suma Sushi — $25 L
954 Amsterdam Ave (bet. 107th & 108th St.)
212-280-5858

Sun-Chan* — $25 L
2707 Broadway (bet. 103rd & 104th St.)
212 749-5008

Sushi Hana — $35 L
451 Amsterdam Ave (bet. 82nd & 83rd St.)
212-874 1078

Sushi Yasaka* — $30 L
251 W. 72nd St. (B way & West End Ave.)
212-496-6460

Sushi Yu 2 — $16 L
827 W. 181st St. (bet. Pinehurst & Cabrini)
212 781-1833

Tenzan — $32 L
255 Columbus Ave (bet. 73rd & 74th St.)
212-580-7300

Vina Sushi & Sake* — $25 L
2353-55 Broadway (bet. 115th & 116th St.)
212 222-3500

Yasha Ramen* — $13 L
940 Amsterdam Ave (bet. 106th & 107th Ave.)
212 222 2995

Upper East

Aki Sushi — $25 L
1425 York Ave (bet. 75th & 76th St.)
212-628-8695

AMURA* — $23 L
1502 2nd Ave (bet. 80th & 81st St.)
212-772-1881

Donguri — $60 M
309 E. 83rd St. (bet. 1st & 2nd Ave.)
212 737-5656

Fuji Yama — $30 L
149B 1st Ave (bet. 76th & 77th St.)
212-249-2722

Ginza — $20 L
800 Lexington Ave (at 62nd St.)
212-888-7890

Haru — $30 L
1329 3rd Ave (at 76th St.)
212-452-1020

Haru Saka Bar — $39 L
1327 3rd Ave. (at 76th St.)
212-452 2230

Ichiro — $30 L
1694 2nd Ave (bet. 87th & 88th St.)
212 369-6300

Ikanohana — $30 L
1016 Lexington Ave (bet. 72nd & 73rd St.)
212-737-6630

INASE* — $40
1598 1st Ave (bet. 82nd & 83rd St.)
212-628-1230

IRON Sushi* — $25 L
355 E. 76th St. (bet. 1st & 2nd Ave.)
212-772-7690

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Upper East **Isohama**
1806 3rd Ave. (bet. 93rd & 94th St.) $30
212-828-0095

Upper East **Iwasaki Sushi**
1103 1st Ave. (bet. 60th & 61st St.) $25
212-308-8821

Upper East **Izakaya Daichan***
354 E. 66th St. (bet. 1st & 2nd Ave.) $22
212 734-5270

Upper East **Ko Sushi (2nd Ave.)**
1320 2nd Ave. (at 70th St.) $31
212-439-1878

Upper East **Ko Sushi (York Ave.)**
1819 York Ave. (bet. 85th & 86th St.) $31
212 772-8838

Upper East **Kuito Sushi***
310 E. 83rd St. (bet. 1st & 2nd Ave.) $30
212-426-1210

Upper East **Kyoto Sushi**
1249 Lexington Ave. (bet. 83rd & 84th St.) $30
212 288-5024

Upper East **Matsu**
411 E. 70th St. (bet. York & 1st Ave.) $30
212 744-5454

Upper East **Naruto Ramen***
1636 3rd Ave. (bet. 89th & 90th St.) $10
212-289-7803

Upper East **Ouki Sushi**
1675 3rd Ave. (bet. 99th & 100th St.) $35
212-828-3388

Upper East **Poke**
343 E. 85th St. (bet. 1st & 2nd Ave.) $30
212 249-0566

Upper East **Sasabune**
401 E. 73rd St. (bet. 1st & York Ave.) $40
212 249-6583

Upper East **Shabu-Shabu 70***
314 E. 70th St. (bet. 1st & 2nd Ave.) $25
212-861-5835

Upper East **Sushi Hana**
1501 E. 2nd Ave. (at 76th St.) $25
212-327-0592

Upper East **Sushi of Gari**
402 E. 78th St. (bet. 1st & York Ave.) $80
212-517-5340

Upper East **Sushi Seki***
1143 1st Ave. (bet. 62nd & 63rd St.) $57
212-371-0239

Upper East **Sushi Suki**
1577 York Ave. (bet. 83rd & 84th St.) $20
212-249-3766

Upper East **Tanoshi Sushi Sake Bar***
1372 York Ave. (bet. 73rd & 74th St.) $55
646-727-9058

Upper East **Totani 72**
1400 2nd Ave. (bet. 72nd & 73rd St.) $20
212-472-1700

Upper East **Tanzan**
968 2nd Ave. (bet. 52nd & 53rd St.) $35
212-980-5900

Upper East **Tariyaki Boy***
1540 3rd Ave. (bet. 91st & 92nd St.) $7
212-987 7150

Upper East **Takubei 86***
314 E. 86th St. (bet. 1st & 2nd Ave.) $25
212-628-5334

Upper East **TORI SHIN**
1183 1st Ave. (bet. 64th & 65th St.) $70
212-988-8401

Upper East **Totoya**
1144 1st Ave. (at 63rd St.) $25
212-753-0422

Upper East **Wajima**
134 E. 61st St. (bet. Lexington & Park Ave.) $30
212-813-9065

Upper East **Wasabi Lobby**
1571 2nd Ave. (at 82nd St.) $30
212-861-6682

Upper East **YUKA***
1557 2nd Ave. (bet. 80th & 81st St.) $25
212-772-0675

Upper East **Yuko**
1531 York Ave. (at 81st St.) $25
212-288-5900

Midtown West

Midtown West **Ai's Sushi**
374 W. 46th St. (at 9th Ave.) $15
212-265-5696

Midtown West **Aki Sushi**
351 W. 52nd St. (bet. 8th & 9th Ave.) $30
212-262-2868

Midtown West **Aoki**
234 W. 48th St. (bet. Broadway & 8th Ave.) $30
212-956-2358

Midtown West **Bamboo 52**
344 W. 52nd St. (bet. 8th & 9th Ave.) $12
212 315-2777

Midtown West **Benihana**
47 W. 56th St. (bet. 5th & 6th Ave.) $30
212-581-0330

Midtown West **Bento Sushi***
1407 Broadway (bet. 38th & 39th St.) $8
212-398 1405

Midtown West **East 55***
253 W. 55th St. (bet. Broadway & 8th Ave.) $20
212-581-2240

Midtown West **Go Sushi**
756 9th Ave. (at 51st St.) $20
212-459-2288

Midtown West **GO! GO! CURRY!***

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212 730-5565 www.gogocurryusa-ny.com

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857 9th Ave. (bet. 56th & 57th St.) $15
212-258-2900

Midtown West **Haru**
205 W. 43rd St. (bet. Broadway & 8th Ave.) $35
212-391-9810

Midtown West **Ichimasa***
302 W 50th St. (bet. 8th & 9th Ave.) New York, NY $25
212-315-4800

Midtown West **Inakoya**
231 W. 40th St. (bet. 7th & 8th Ave.) $45
212-354 2195

JAPANESE GRANDMA'S TIPS

How to Clean a Cutting Board after Preparing Fish

In order to get rid of the smell after preparing fish, rub the cutting board with salt and scrub with a sponge and cold water. Do not use hot water for this. It causes the opposite effect. In case the salt and scrub method does not take away the smell, rub the salt into the cutting board with the cut side of a lemon and scrub in a circular motion.

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Midtown West **ISE Menkui-tei 56**
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212-707-8702

Midtown West **Ishukama**
319 5th Ave (at 32nd St) $30 L
212-696-0202

Midtown West **Izakaya IRDHA**
162 W 49th St (bet 6th & 7th Ave) $30 L
212-398-9046

Midtown West **KATSUHAMA55**
43-45 W 55th St (bet 5th & 6th Ave) $18 L
212-541-7145

Midtown West **Kodama 45**
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Midtown West **Kai**
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Midtown West **Monster Sushi**
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Midtown West **Natsumi**
226 W 50th St (bet. Broadway & 8th Ave.) $40 L
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Midtown West **NOBU 57**
40 W 57th St (bet. 5th & 6th Ave.) $100 L
212 757-3000

Midtown West **Ocha***
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212-581 3180

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141 W 41st St (bet. 6th Ave. & Broadway) $20 L
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152 W 49th St (bet. 6th & 7th Ave.) $25
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Midtown West **Sapporo***
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Midtown West **Shimizu**
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Midtown West **Soba Nippon***
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212-489-2525

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212-956-0670

Midtown West **Sushi Damo**
330 W 58th St (bet. 8th & 9th Ave.) $45 L
212 707-8605

Midtown West **Sushi of Gari 46**
347 W 46th St (bet. 8th & 9th Ave.) $80 L
212-957-0046

Midtown West **Sushi Osaka**
535 8th Ave. (W 36th & 37 th St.) $15 L
212-629-3708

Midtown West **Sushi Zan**

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212-302-0707 www.sushi-zen-ny.com

Midtown West **Sushidan***
123 W 49th St (bet. 6th & 7th Ave.) $45 Su L
212-398-2700

Midtown West **Sushiya***
28 W 56th St (bet. 5th & 6th Ave.) $20 L
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Midtown West **Terakawa Ramen***
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Midtown West **Totto Ramen**
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Midtown West **Totto Ramen 51st St**
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646-590-8059

Midtown West **Yakitori TOTTO**
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212-245-4555

Midtown West **Yummy Sushi***
30 Rockefeller Plaza Concourse Level $18 Su L
212-459-2100

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Midtown East **Aburiya Kinnosuke***
213 E 45th St. (bet. 2nd & 3rd Ave.) $65 L
212-867-5454

Midtown East **Arata Sushi**
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212-371-6338

Midtown East **Azusa***
3 E 44th St (bet. Madison & 5th Ave.) $35 Su L
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Midtown East **DONBURI-YA***
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805 3rd Ave. 2 FL (at 50th St.) $40 L
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200 Park Ave (at 49th St.) $35 L
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Midtown East **Hatsuhana**
17 E 48th St. (bet. Madison & 5th Ave.) $50 Su L
212-355-3345

Midtown East **Hide-Chan Ramen**
248 E 52nd St. 2 FL (bet. 2nd & 3rd Ave.) $20 L
212-813-1800

Midtown East **HINATA**
155 E 56th St. (bet. 3rd Ave. & Lex) $20 L
212-355-2974

Midtown East **Hiroshi Japanese Fusion**
585 3rd Ave (bet. 39th & 39th St.) $25 L
212-481-0288

Midtown East **Izakaya Aniyoshi**
221 E 53rd St (bet. 2nd & 3rd Ave.) $25 L
212-319-3940

Midtown East **Izakaya Riki**
141 E 45th St. (bet. 3rd & Lexington Ave.) $40 L
212-661-5404

Midtown East **Jukai**
237 E 53rd St. (bet. 2nd & 3rd Ave.) $30 Su L
212-588-8760

Midtown East **Kajitsu**
125 E. 39th St. (bet. Lex & Park Ave.) $80
212-228-4873

Midtown East **KATSUHAMA47***
11 E. 47th St. (bet. Madison & 5th Ave.) $18
212-758-5309

Midtown East **Kuruma Zushi**
7 E. 47th St. 2 Fl. (bet. Madison & 5th Ave.) $100
212-317-2802

Midtown East **Mei Sushi Restaurant**
16 E. 41st St. (bet. 5th & Madison Ave.) $18
212-400-8890

Midtown East **MEGU Midtown**
845 UN Pl. (bet. 47th & 48th St.) $125
212-964-7777

Midtown East **Menchanko-Tei**
131 E. 45th St. (bet. 3rd & Lexington Ave.) $14
212-986-6905

Midtown East **Nada-Sushi**
135 E. 50th St. (bet. 3rd & Lexington Ave.) $25
212-836-2537

Midtown East **NIKAI***
930 3rd Ave. 2nd Fl. (at 51st St.) $12
212-355-8855

Midtown East **Nippon***
155 E. 52nd St. (bet. 3rd & Lexington Ave.) $49
212-759-0226

Midtown East **Onya***
143 E. 47th St. (bet. 3rd & Lexington Ave.) $30
212-715-0460

Midtown East **Raman Tekumi***
517 3rd Ave. (bet. 34th & 35th St.) $10
212-679-2752

Midtown East **Restaurant SEO**
249 E. 49th St. (bet. 2nd & 3rd Ave.) $40
212-355-7722

Midtown East **Rongo**
205 E. 45th St. (bet. 2nd & 3rd Ave.) $50
212-867-4200

Midtown East **Ronin Bar & Grill**
9 E. 37th St. (bet. Madison & 5th Ave.) $15
212-213-5137

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212-953-7253 www.sakagura.com

Midtown East **Shinbashi**
7 E. 48th St. (bet. Madison & 5th Ave.) $30
212-813-1008

Midtown East **Shochu & Tapas AYA**
247 E. 50th St. (bet. 2nd & 3rd Ave.) $30
212-715-0770

Midtown East **Shochu Bar Hatchan***
210 E. 44th St. (bet. 2nd & 3rd Ave.) $30
212-687-5075

Midtown East **Soba TOTTO**
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Midtown East **Sushi Time**
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212-752-2987

Midtown East **SushiAno**
38 E. 51st St. (at Park Ave.) $50
212-758-1780

Midtown East **Sushiden***
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212 758-2700

Midtown East **TOMI JAZZ**
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facebook.com/izakayamew
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Midtown East **Yakitori East***
210 E. 44th St. (bet. 2nd & 3rd Ave.) $20
212-687-5075

Midtown East **YAMA Restaurant**
308 E. 49th St. (bet. 1st & 2nd Ave.) $28
212-355-3370

Midtown East **Yamakage Tokyo**
1026 2nd Ave. (bet. 54th & 55th St.) $20
646-570-0833

Koreatown

Koreatown **Ichi Umi Restaurant***
8 E. 32nd St. (bet. Madison & 5th Ave.) $30
212-725-1333

Koreatown **Izakaya MEW**
53 W. 35th St. (bet. 5th & 6th Ave.) $25
646-568-8314

Koreatown **Izakaya Maku**
10 W. 32nd St. 2 Fl. (bet. 5th Ave. & Broadway) $20
212-736-3232

Koreatown **Kirakuya**
2 W. 32nd St. (bet. 5th Ave. & Broadway) $30
212-905-7272

Koreatown **Toyama Sushi**
11 W. 36th St. (bet. 5th & 6th Ave.) $22
212-967-9541

Chelsea

Chelsea **AA Ichiban Sushi**

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212-675-8188 www.aaichibansushi.com

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136 W. 26th St. (bet. 6th & 7th Ave.) $16
646-631-0888

Chelsea **Asuka Sushi***
300 W. 23rd St. (at 8th Ave.) $25
212-727-0888

Chelsea **Blue Ginger**
108 8th Ave. (bet. 15th & 16th St.) $30
212-852-0811

Chelsea **ennju***

A self-service restaurant conveniently located near union square station. ennju features an original menu created by the Japanese owner. There are daily specials including sushi, bento, ramen, udon, daily donburi and saka
20 E 17th St. (bet. 5th Ave. & Broadway) $10
646-336-7004

Chelsea **GO! GO! CURRY!***

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144 W. 19th St. (bet. 6th & 7th Ave.) $8.5
212-255-4555 www.gogocurryny.com

Chelsea **Hanamizuki Cafe***
143 W. 29th St. (bet. 6th & 7th Ave.) $9
212-695-8033

Chelsea **IRON Sushi**
440 3rd Ave. (bet. 30th & 31st St.) $25
212-447-5822

Chelsea **Izakaya Ten**
207 10th Ave. (bet. 22nd & 23rd St.) $25
212-827-7777

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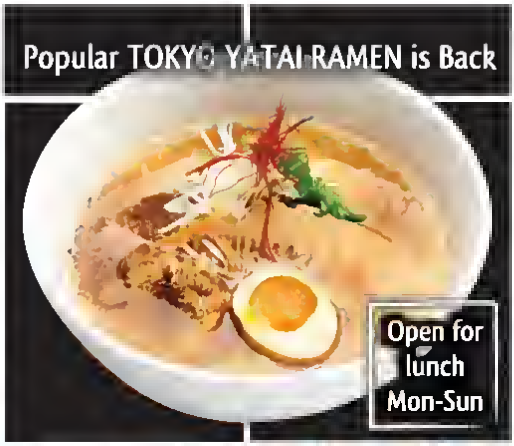
235 5th Ave. (bet. 24th & 25th St.) 212-677-3660		$15
Chelsea	**Momoya Chelsea**	
185 7th Ave. (at 21st St.) 212-989-4488		$40
Chelsea	**Monster Sushi***	
158 W. 23rd St. (bet. 6th & 7th Ave.) 212-620-5131		$30
Chelsea	**MORIMOTO**	
88 10th Ave. (bet. 15th & 16th St.) 212-989-8883		$90
Chelsea	**Naha Naha**	
458 W. 17th St. (bet. 9th & 10th Ave.) 212-929-0544		$50
Chelsea	**Ontoya Chelsea**	
8 W. 18th St. (bet. 5th & 6th St.) 212-255-0018		$20
Chelsea	**Tanuki Tavern**	
Entertainment Hotel, 18 9th Ave. (at 13th St.) 212-980-8268		$60

Gramercy

Gramercy	**15 EAST**	
15 E. 15th St. (bet. Union Sq. W. & 5th Ave.) 212-647-0015		$80
Gramercy	**Aji Sushi**	
519 3rd Ave. (bet. 34th & 35th St.) 212-889-2055		$25
Gramercy	**Choshi***	
77 Irving Place. (at 19th St.) 212-420-1419		$20
Gramercy	**Hamachi**	
34 E. 20th St. (bet. Park Ave. & Broadway) 212-420-8608		$25
Gramercy	**Hana**	
346 1st Ave. (at 20th St.) 212-598-0135		$30
Gramercy	**Haru**	
220 Park Ave. S. (at 19th St.) 646-674-0909		$30
Gramercy	**Kaitan Sushi East***	
366 3rd Ave. (bet. 26th & 27th St.) 212-889-2326		$15
Gramercy	**Mishima***	
154 Lexington Ave. (bet. 30th & 31st St.) 212-532-9596		$25
Gramercy	**Mamokawa**	
157 E. 28th St. (bet. 3rd & Lexington Ave.) 212-684-7830		$35
Gramercy	**Saburi**	
188 Lexington Ave. (bet. 30th & 31st St.) 212-481-7706		$20
Gramercy	**Suigo Chiaahu***	
430 3rd Ave. (at 30th St.) 212-481-5211		$50
Gramercy	**Sushi SAMBA**	
245 Park Ave. S. (bet. 19th & 20th St.) 212-475-8377		$35
Gramercy	**Sushi SEN-NIN**	
30 E. 33rd St. (Park Ave. S. & Madison Ave.) 212-889-2220		$40
Gramercy	**Tarakawa Raman***	
18 Lexington Ave. (bet. 23rd & 22nd St.) 212-777-2939		$12
Gramercy	**YAMA Restaurant**	
122 E. 17th St. (at Irving Pl.) 212-475-0969		$20

East Village

West Village	**Cho Cho San***	
15 W. 8th St. (bet. 5th & 6th Ave.) 212-473-3333		$25
West Village	**EN Japanese Brasserie**	
435 Hudson St. (at Leroy St.) 212-647-9196		$40
West Village	**Hahata Tonton***	
61 Grove St. (bet. 7th Ave. & Bleecker St.) 212-242-3696		$25
West Village	**JINYA Ramen Bar***	
24 Greenwich Ave. (bet. 10th & 11th St.) 646-329-6856		$35



Introducing
Fry Mix Don
$9.50
Eat In or take out
available from April 21st
A hearty rice bowl dish topped with mixed fish fries, shrimp fry, chicken kara-age, and croquette
Authentic Japanese food at a reasonable price
ennju 20 E. 17th St. (bet. 5th Ave. & Broadway) | Tel: 646-336-7004
Mon - Fri: 11:30am-10pm Sat & Sun: 12pm-9pm

West Village **GO! GO! CURRY!***

W th the motto Everyth ng for your gen!c vigor!" 5th 15th 25th are Sto!Ge!Day. Order any kind of Curry and you can receive one free topp ng coupon Vegetable Curry s now available at the Washington Square Park Stad um location They offer free del very

231 Thompson St. (bet. W 3rd & Bleecker St.) $8.5
212-505-2555 www.gogocurryusa-ny.com

West Village **Merumi***

548 LaGuardia Pl. (bet. Bleecker & 3rd St.) $30
212 473-7055

West Village **Mikado***

526 6th Ave. (bet. 13th & 14th St.) $20
212-255-9861

West Village **Miyabi**

121 W. 3rd St. (bet. MacDougal St. & 6th Ave.) $15
212-228-1688

West Village **Miyagi**

220 W. 13th St. (bet. 7th & G ~e wich Ave.) $25
212 620-3830

West Village **Nagomi**

175 Prince St. (bet. Thomp on & Sullivan St.) $35
212 387-0230

West Village **Ramen Takumi***

90 Un vers ty Pl. (bet. 11th & 12th St.) $13
212-229-2752

West Village **Ramen-Ya**

181 W. 4th St. (bet. 6th & 7th Ave.) $15
212 989-5440

West Village **Rockmelsha***

11 Barrow St. (bet. 4th & Bleecker St.) $35
212-675-7775

West Village **Soto**

357 6th Ave. (bet. 4th St. & Washington Pl.) $50
212-414-3096

West Village **Sushi Mambo**

255 Bleecker St. (bet. Leroy & Co nel a St.) $19
212 675-5685

West Village **Sushi Yawa**

25 W. 8th St. (bet. 5th & 6th Ave.) $30
212-253-9888

West Village **The Tokyo Tapas Cafe**

7 Comm a St. (bet. Bleeker St. & 4th.) $12
212-242-8333

West Village **Tomoe Sushi**

172 Thompson St. (bet. Houston & Bleecker St.) $40
212 777-1348

West Village **Ushiwakamaru**

136 W. Houston St. (bet. Sullivan & MacDougal St.) $80
212-228-4161

East Village

East Village **Ashiya**

187 1st Ave. (bet. 10th & 11th St.) $15
212 505-3348

East Village **BOND ST**

6 Bond St. (bet. Lafayette & Broadway) $75
212-777-2500

East Village **Cha-An**

Serv ng a wide variety of tea f om China Japan and India as well as original sweets created by his pastry chef. The Daily Special Set for lunch or dinner g ves you th w ne of sake. Tradit onal tea ceremony is Sadoo-do (tatami tea room) is ava lable by reservation.

230 E. 9th St. 2Fl. (bet. 2nd & 3rd Ave.) $20
212 228-0030 www.chaanhouse.com

East Village **Curry-Ya**

Your hunger will undoubtedly be satisfied at Curry-Ya. Gourmet Japanese Curry boasts amazingly rich and complex flavors and its intimate interio and atmosphere makes a vis t feel comfortable d ning alone or with friends. Lunch Set ava lable from noon to 4 pm.

214 E. 10th St. (bet. 1st & 2nd Ave.) $20
866-602-8775 www.nycurry-ya.com

East Village **Dieci**

228 E. 10th St. (bet. 1st & 2nd Ave.) $40
212 387-9545

East Village **East Noodle**

118 2nd Ave. (at 7th St.) $16
212-982-9285

East Village **Gyu-Kaku***

34 Cooper Sq. (bet. 4th St. and Astor Pl.) $40
212-475-2363

East Village **Hasaki***

210 E. 9th St. (bet. 2 d & 3 d Ave.) $40
212-473-3327

East Village **IPPUDO NY**

65 4th Ave. (bet. 9th & 10th St.) $29
212 388-0088

East Village **IRON Sushi***

212 10th St. (bet. 1st & 2nd Ave.) $25
212-228-0102

East Village **Japonica**

100 Un vers ty Pl. (at 12th St.) $40
212 243-7752

East Village **JEWEL BAKO**

239 E. 5th St. (bet. 2nd Ave. & Cooper Sq.) $45
212 979-1012

East Village **Kambi Ramen House***

351 E. 14th St. (bet. 1st & 2nd Ave.) $15
212 228-1388

East Village **Kenka***

25 St. Marks Pl. (bet. 2nd & 3rd Ave.) $25
212-254-9393

East Village **Kotobuki**

56 3rd Ave. (bet. 10th & 11th St.) $25
212 353-5088

East Village **Kuboya**

538 E. 5th St. (bet. Avenue A & B) $15
212 777 7010

East Village **Kyo Ya**

94 E. 7th St. (bet. Ave. A & 1st Ave.) $42
212-982-4140

East Village **May's Place Sushi***

121 2nd Ave. (bet. 7th & St. Marks Pl.) $15
212-533-6448

East Village **Menkui-Tei***

63 Cooper Sq. (bet. 7th St. & St. Marks Pl.) $10
212-228-4152

East Village **MINCA**

536 E. 5th St. (bet. Ave. A & B) $10
212 505-8001

East Village **Natori**

58 St. Marks Pl. (bet. 1st & 2nd Ave.) $20
212 533-7711

East Village **Noodle Cafe Zen***

31 St. Marks Pl. (bet. 2nd & 3rd Ave.) $12
212-533-8155

East Village **OH! Taisho***

9 St. Marks Pl. (bet. 2nd & 3rd Ave.) $20
212-673-1300

East Village **Ramen Misoya New York***

129 2nd Ave. (bet. 7th St. & St. Marks Pl.) $10
212-677-4926

WAGYU SUSHI
LIMITED OFFER!
$3
Menton ChopSticks NY
(Valid thru May 31)
REG $8 per pc
Wasan's wagyu is imported from Japan. Wagyu Sushi at Wasan is slightly seared. The beautiful aroma of seared fat rises up.
FACEBOOK PROMOTION
If you press "LIKE" the "WASAN" page on the facebook, you get 1 free HOMEMADE ICE CREAM!!
Like
Wasan
108 E. 4th St., (bet. 1st & 2nd Ave.)
TEL: 212-777-1978 www.wasan-ny.com

East Village **Dtafuku × Medeta***

Otafuku x Medeta specializes in popular Japanese comfort food. Takoyaki (octopus balls) and Okonomiyaki pancakes as well as Medeta (Tonyaki) and Yakisoba noodle dishes. Food will make you feel like you are in downtown Tokyo.

220 E. 9th St. (bet. 2nd & 3rd Ave.) $7 L
646-666-3436

East Village **Rai Rai Ken***

Have you ever seen the movie Tampopo, a Japanese cult movie about sizzling ramen noodle soup? Rai Rai Ken lets you experience the real Tokyo ramen without MSG. Don't forget our homemade gyoza too. They guarantee the most delightful experience!

216 E. 10th St. (bet. 1st & 2nd Ave.) $15 L
212-477-7030

East Village **Ramen Setagaya (St. Marks Pl)***

344 St. Marks Pl. (bet. 2nd & 3rd Ave.) $13 L
212-387-7969

East Village **Rebataya NY**

Boasting fish shipped from Tsukiji market and local ingredients carefully grilled to perfection, this is authentic robatayaki. You will love the satisfying à la carte menu and carefully selected sake and shochu. Check out the $48 tasting course & $40 popular lunch set. $10

231 E. 9th St. (bet. 2nd & 3rd Ave.) $45 L
212-979-9674 www.robatayaa-ny.com

East Village **Sake Bar Decibel**

240 E. 9th St. (bet. 2nd & 3rd Ave.) $40
212-979-2733

East Village **Sake Bar Satsko**

202 E. 7th St. (bet. Ave. B & C) $20
212-614-0933

East Village **Sapporo East**

245 E. 10th St. (at 1st Ave.) $17
212-260-1330

East Village **Shabu-Tatsu***

216 E. 10th St. (bet. 1st & 2nd Ave.) $30
212-477-2572

East Village **Shima**

188-190 2nd Ave. (at 12th St.) $20 L
212 260-6303

East Village **Sobakoh***

309 E. 5th St. (bet. 1st & 2nd Ave.) $15 L
212-254-2244

East Village **Sobaya***

Making soba by hand daily from high quality buckwheat flour imported from Japan. All natural ingredients make soba a healthy meal. Try Lunch Box $15 with soba or udon side dishes and dessert. Daily special appetizers and sake selection available for dinner.

229 E. 9th St. (bet. 2nd & 3rd Ave.) $20 L
212-533-6966 www.sobaya-nyc.com

East Village **Souen East Village***

326 E. 6th St. (bet. 1st & 2nd Ave.) $15 L
212-386-1155

East Village **Souen Restaurant***

28 E. 13th St. (bet. University Pl. & 5th Ave.) $20 L
212-627 7150

East Village **Sushi Zayy***

57 1st Avenue (bet. 3th & 4th St.) $20 L
212-228-9511

East Village **Takahachi East Village**

91 Ave. A (at 5th St.) $20
212-505-6524

East Village **Udon West***

11 St. Marks Pl. (bet. 2nd & 3rd Ave.) $20 L

East Village **Uminaia**

Uminoie is a Japanese comfort food restaurant in East Village with a fine selection of sake and over 50 kinds of shochu. An authentic Japanese izakaya experience prepared by the owner/chef. Try Goto Udon (udon noodles from Goto Islands of Japan).

36 E. 3rd St. (bet. 1st & 2nd Ave.) $20
646-854-1122 www.downtownumi.com

East Village **Village Yokocho**

8 Stuyvesant St. 2fl. (bet. 9th St. & 3rd Ave.) $20
212-598-3041

East Village **Wasai**

10 E. 4th St. (bet. 1st & 2nd Ave.) $35
212 777 1870

East Village **Yakiniku West***

218 E. 9th St. (bet. 2nd & 3rd St.) $25
212-979-9238

East Village **Yakitori Taisho***

5 St. Marks Pl. (bet. 2nd & 3rd Ave.) $20
212-228-5066

East Village **Yoshi Sushi***

131 Ave. A (bet. St. Marks Pl. & 9th St.) $25 L
212-420-5809

East Village **Yuba Restaurant**

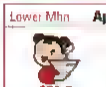
105 E. 9th St. (bet. 3rd & 4th Ave.) $40 L
212 777-6188

East Village **Zen 6***

328 E. 6th St. (bet. 1st & 2nd Ave.) $15 L
646-429-8471

Lower Manhattan

Lower Mhn **Ajisai Ramen**



Established in Japan in 1968. A global ramen shop franchise with over 600 branches. This is their 1st location in New York City and the menu offers a wide variety of unique ramen and yakitori skewers that makes your every visit a special one.

14 Mott St. (bet. Worth & Bayard St.) $16 L
212-267-9680

Lower Mhn **Bento Sushi***

32 Broadway (at Morris St.) $8 Sa Su
212-747-0064

Lower Mhn **Cuba 63**

63 Clinton St. (bet. Rivington & Stanton St.) $21 Su
212-228-6751

Lower Mhn **Elevate Restaurant***

63 Pitt Way (at Hester St.) $25 L
646-329-3418

Lower Mhn **Family Recipe***

231 Eldridge St. (bet. Houston & Stanton St.) $30
212-529-3133

Lower Mhn **GO! GO! CURRY!***

World Trade Center Station is their 3rd location after Times Square and Washington Square Park Station. On the 5th, 15th and 25th of each month get free topping coupons on purchase for GO GO DAY. Check the website for special promo.

12 John St. (bet. Broadway & Nassau St.) $8.5
212-406-5566 www.gogocurryusa-ny.com

Lower Mhn **ISE Downtown***

51 Pine St. (bet. Pearl & William St.) $38 Sa Su
212-785-1400

"SHIRO GOLD" Night!
Limited to 25 people
May 15 (Thu)
All-You-Can-Drink "Kinjo Shiro" with 4-5 passing food items for $35 (Tax & tip included)
Limited time from 7pm-10pm!
Only $30 for groups of 4
Uminoie
36 E 3rd st. (bet. 1st & 2nd Ave)
646-854-1122 7pm-1am (sun-thu) -2am (fri-sat)
www.downtownumiaie.com

SPECIAL DISCOUNT
SUN & WED
FINGER RIB $5.95 → $2.98
PRIME SHORT RIB $9.95 → $7.95
SHORT RIB W/ RICE $7.50 → $5.50
EARLY BIRD (EVERYDAY 5-6PM)
HAPPY HOUR EVERYDAY
HALF PRICE OF KIRIN DRAFT BEER,
LARGE HOT SAKE, AND $3/EA BOTTLE OF SHOCHU

TORIPAITAN
The rich, milky "paitan" soup made by simmering chicken bones for more than 12 hours coats the thick noodles to create a perfect balance
Mr. Tsukasa Maejima (president of setagaya group) launched this menu
Lunch $10.95
Dinner $12.00
Ramen Setagaya
www.ramensetagayany.com
Sun-Thu: 11:30am-9:30pm, Fri & Sat: 11:30am-10pm
243 MAIN ST., FORT LEE, NJ 07024 201-585-0739

Lower Mhn **Kaijou**
21 South End Ave. (at W. Thames St.) $38
212-786-9888

Lower Mhn **Mottsu**
295 Mott St. (bet. Prince & Houston St.) $25
212-343-8017

Lower Mhn **Quickly Shabu Shabu**
237 B Grand St. (bet. Chrystie St. and Bowery) $13
212-431-0848

Lower Mhn **Soy**
102 Suffolk St. (bet. Delancy & Rivington St.) $14
212-253-1158

Lower Mhn **Sushoin**
325 Broadway (bet. Worth & Duane St.) $26
212-962-2500

Lower Mhn **Sushi Azabu**
428 Greenwich (bet. Laight & Vanity St.) $50
212-274-0428

Lower Mhn **SUterShi**
24 Peck Slip (bet. Front & Water St.) $30
212 766-2344

Lower Mhn **Yopparai**
151 Rivington St. (bet. Suffolk & Clinton St.) $40
212 777 7253

Tribeca

Tribeca **Bruahstroke**
30 Hudson St. (at. Duane St.) $130
212 791 3771

Tribeca **MEGU New York**
62 Thomas St. (bet. Church & W. Broadway) $125
212-964-7777

Tribeca **NINJA***
25 Hudson St. (bet. Reade & Duane St.) $35
212 274-8500

Tribeca **NOBU**
105 Hudson St. (at Franklin St.) $100
212-219-0500

Tribeca **NOBU NEXT DOOR**
105 Hudson St. (bet. Franklin & N. Moore St.) $75
212-334-4445

Tribeca **Rosanjin**
141 Duane St. (bet. Church St. & W. Broadway) $80
212-346-0664

Tribeca **Shigure***
277 Church St. (bet. White & Franklin St.) $25
212-966-6200

Tribeca **Takahachi Tribeca***
145 Duane St. (bet. Church & W. Broadway) $35
212-571-1490

Tribeca **Zutto***
77 Hudson St. (bet. Jay & Harrison St.) $40
212 233 3287

Soho

Soho **Blue Ribbon Sushi**
119 Sullivan St. (bet. Spring & Prince St.) $51
212-343-0404

Soho **Hiroko's Place**
75 Thompson St. (bet. Broome & Spring St.) $15
212-625-1303

Soho **Omen**
113 Thompson St. (bet. Spring & Prince St.) $30
212-925-8923

Soho **Souen Soho***
210 6th Ave. (at Prince St.) $20
212-807 7421

Brooklyn

Brooklyn **1 or 8***
[illegible] S. 2nd St. (bet. Wythe & Kent Ave.) $32
718-384-2152

Brooklyn **Aki Sushi***
142 Montague St. (bet. Clinton & Henry St.) $15
718-623 1800

Brooklyn **Bozu**
296 Grand St. (bet. Havemeyer & Reebling St.) $30
718-384-7770

Brooklyn **Fushimi**
6316 4th Ave. (bet. 93rd & 94th St.) $38
718-833-7788

Brooklyn **Gaido***
331 Flatbush Ave. (bet. Park & Prospect Pl.) $25
718-638-6966

Brooklyn **Hibino**
333 Henry St. (at Pacific St.) $35
718 260-8062

Brooklyn **Iron Chef House**
82 Clark St. (bet. Montague Pl. & Henry St.) $15
718-858-8517

Brooklyn **IZAKAYA on SMITH***
176 Smith St. (bet. Wyckoff & Warren St.) $20
718-858-2277

Brooklyn **Ki Sushi**
122 Smith St. (bet. Dean & Pacific St.) $30
718-935-0675

Brooklyn **Mizu**
152 Bedford Ave. (bet. 6th St & 7th St.) $20
718 782-6868

Brooklyn **Naruto Ramen**
276 5th Ave. (bet. 1st & Garfield St.) $12
718-832-1111

Brooklyn **Osaka**
272 Court St. (bet. Degraw & Kane St.) $30
718-643-0044

Brooklyn **Oshima Restaurant**
71 7th Ave. (bet. Berkeley & Lincoln Pl.) $25
718-783-1888

Brooklyn **OZU***
75 Clark St. (bet. Hicks & Henry St.) $20
718 797 3288

Brooklyn **qoo Robata***
367 Metropolitan Ave. (at Havemeyer St.) $25
718-384-9493

Long Island **Ramen Yabsu***

Ramen Yabusu brings an authentic Sapporo-style ramen to New York by combining traditional seafood ingredients with a chewy thicker-style noodle. Each sip of the broth is reminiscent of Hokkaido and the traditional ingredients used in this part of Japan.

128 North 6th St. (at Berry St.) $15
718-782-1444

Brooklyn **Sakura 6**
337 Manhattan Ave. (bet. Calyer & Noble St.) $10
718-349-7888

Brooklyn **Sapporo Hara Japanese**
922 Manhattan Ave. (bet. Driggs & Nassau Ave.) $16
718-389-9721

Brooklyn **Shamisen***
364 5th Ave. (bet. 6th st. & 7th St.) $30
718-788-2288

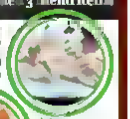
Brooklyn **Tenzan**
7116 18th Ave. (at 71st St.) $30
718-621-3238

TARO SUSHI
太郎

244 Flatbush Ave., Brooklyn, NY 11217
TEL: 718-398-5240
www.tarosushibrooklyn.com

BRKLYN
Authentic Sushi in Park Slope

Recommended 3 menu items



Hikarimono (Horse Mackerel, Mackerel, Sardine, Barracuda) $11.50

Ichimai Nigiri Sushi (9 pieces) $25

Tuna Sashimi Salad $11

TARO

*We have KIRIN and SAPPORO draft beer

Have the chef all to yourself!

Limited 2 people per night

Chef's Table
Inside kitchen

Teppanyak Tempura or Tasting Menu
$80 $120, $150/per person

For updated information

Tue. Wed & Thu Only
Reservation required

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Okidoki

34-05 30TH AVE.
ASTORIA NY 11103
T: 718 806 1677

MON-THU, SUN
12pm-4pm
5pm-11pm

FRI-SAT
12pm-4pm
5pm-12am

PROMOTION
Like us on facebook or write a review on yelp to receive a complimentary appetizer on your next order.

Brooklyn **Zenkichi***
77 N 6th St (bet. Berry St & Wythe Ave.)
718-389-8585 $60 M

Brooklyn **ZuZu Ramen**
173 4th Ave (at Degraw St.)
718-398-8858 $20 M

Queens

Queens **Aji Japanese Cuisine**
36-06 Ditmars Blvd Astoria NY 11105
718-777-3868 $0 L

Queens **Ajisen Ramen**
Ajisen Ramen is a global ramen shop with archise with over 600 branches offering a wide variety of unique ramen noodles since its opening in Japan in 1968.
Stop by the Queens Crossing location for a taste that will make you come back for more.
38-10 13th St. 1st fl. Flushing, NY 11354 $16 L
718-395-8118

Queens **ARIYOSHI***
41-13 Crescent Blvd. Sunnyside NY 11104
718-937-3282 $18 L

Queens **Bistro 33**
19-33 Ditmars Blvd. Astoria NY 11105
718-721-1933 $20 L

Queens **gowasabi***
34-02 30th Ave Astoria NY 11103
718-204-7354 $23 L

Queens **Hakata**
37-02 Prince St Flushing NY 11354
718-321-0280 $13 L

Queens **Hinomaru Ramen**
33-10 Ditmars Blvd. Astoria NY 11105
347 782 2643 $15 L

Queens **KATSUNO***
103-01 Metropolitan Ave Forest Hills NY
718-575-4033 $35 M

Queens **Kyoto Sushi**
153-11 Union Tpk. Flushing, NY 11354
718-380-7777 $25 L

Queens **LINN Wafu Dining ***
29-13 Broadway Astoria NY 11106
718-204-0060 $30 L

Queens **Matsu Sushi***
Matsu Sushi
Located in Astoria, Matsu Sushi is a restaurant that serves fresh sushi. There are many items to choose from including bento-style udon, sobe and sake.
Race we one free sake for orders $15 and up. We have a sushi bar that you can sit down and enjoy our dishes.
34-11 30th Ave Astoria NY 11103 $15
718-728-7025 www.matsusushiastoria.com

Queens **Narita**
107-08 70th Rd Forest Hills, NY 11375
718-263-2999 $20 L

Queens **Oishi Sushi**
37-04 Ditmars Blvd. Astoria, NY 11105
718-606-0588 $20 L

Queens **Ramen Okidoki***
34-05 30th Ave Astoria NY 11103
718-606-1677 $15 L

Queens **Samurai Boy***
85-32 Grand Ave Elmhurst, NY 11373
718-457-2222 $9 L

Queens **Shiro of Japan Atlas Pk**
80-40 Cooper Ave. Glendale NY 11385
718-326-6704 $20 L

Queens **Suki Thai Shabu***
80-15 Woodside Ave Queens NY 11377
718-205-1975 $20 M

Queens **SUSHI ISLAND***
87-18 Queens Blvd. Elmhurst, NY 11373
718-803-3033 $20 L

Queens **Takesushi***
43-46 42nd St Sunnyside NY 11104
718-729-8253 $25 W

Queens **Tanda Sushi***
69-26 Fresh Pond Rd Ridgewood NY 11385
718-381-6806 $12 L

Queens **Udon West**
13760 Northern Blvd Flushing NY 11354
718-359-2324 $10 L

Queens **Watawa Sushi***
33-10 Ditmars Blvd Astoria NY 11105
718-545-9596 $28 L

Long Island

Long Island **Benihana**
2105 Northern Blvd Manhasset NY 11030
516-627-3400 $30 L

Long Island **Benihana**
820 Merchant's Concourse Westbury NY
516-222-8091 $30 L

Long Island **Inatome Japanese Steak House***
9 5th St. Valley Stream NY 11581
516-872-0419 $28

Long Island **Isana**
214 Jericho Tpk Floral Park, NY 11001
516-437-4562 $25 Su

Long Island **Koban Restaurant***
2016 Merrick Rd Merrick NY 11566
516-223-9200 $30

Long Island **Koiso**
540 Westbury Ave Carle Place, NY 11514
516-333-3434 $26 L

Long Island **KuraBara***
475 New York Ave Huntington NY 11743
631-673-0060 $30 M

Long Island **Kurofune***
77 Commack Rd Commack-NY 11725
631-499-1075 $20 Su

Long Island **Mumon Restaurant ***
1300 Franklin Ave Garden City NY 11530
516-747-3388 $32 L

Long Island **Nagashima***
12 A-1 Jericho Tpk, Jericho NY 11753
516-334-0022 $25 Su

Long Island **Rock-n-Sake Port WA**
80 Main St. Port Washington NY 11050
516-883-7253 $30 L

Long Island **Sapporo**
3266 Merrick Rd Wantagh, NY 11793
516-785-3633 $19

Long Island **San Restaurant***
23 Main St. Sag Harbor NY 11963
631-725-1774 $45

Long Island **Shiro of Japan***
401 Old Country Rd. Carle Place NY 11514
516-877-4770 $20

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Chelsea Stadium 144 W. 18th St. (bet. 6th & 7th Ave.)
World Trade Center Stadium 12 John St. (bet. Broadway & Nassau St.)
Washington Square Park Stadium 231 Thompson St. (bet. W. 3rd & Bleecker St.)

Long Island **SUSHI ICHI** $25
700 N. Country Rd. Setauket, NY 11733
631-689-3111

Long Island **TAIKO Restaurant** $20
15 S. Village Ave. Rockville Ctr. NY 11570
516-678-8145

Long Island **Taka Sushi*** $20
821 Carman Ave. Westbury, NY 11590
516-070-0033

Long Island **Tongo *** $20
196 Jericho Tpk. Floral Park, NY 11001
516-352-1118

Long Island **Yuki's Palette Too*** $25
151 Mineola Ave. Mineola, NY 11550
516-877-8736

The Bronx

The Bronx **OHANA** $35
500 City Island Ave. Bronx, NY 10464
718-885-0700

Westchester

Westchester **Asian Temptation*** $25
23 Mamaroneck Ave. White Plains, NY 10601
914-328-5151

Westchester **Gyu-Kaku*** $40
169 Main St. White Plains, NY 10601
914-358-5208

Westchester **Heiku** $25
148 Mamaroneck Ave. White Plains, 10601
914-644-8487

Westchester **Hajime*** $35
297 Halstead Ave. Harrison, NY 10528
914-777-1543

Westchester **Ichiro*** $25
40 Mamaroneck Ave. White Plains, NY 10601
914-437-0611

Westchester **Keruta** $15
77 Quaker Ridge Rd. New Rochelle, NY 10804
914-636-6668

Westchester **Momiji*** $25
291 Halstead Ave. Harrison, NY 10528
914-835-1078

Westchester **Nanasa** $50
522 Mamaroneck Ave. White Plains, NY 10605
914-285-5351

Westchester **Nishi** $25
473 Ashford Ave. Ardsley, NY 10502
914-693-2500

Westchester **Noda*** $25
200 Hamilton Ave. White Plains, NY 10601
914-948-0090

Westchester **Sekeneye Sushi** $16
14 North Central Ave. Hartsdale, NY 10530
914-946-9085

Westchester **Sazan Restaurant*** $23
729 Saw Mill River Rd. Ardsley, NY 10502
914-674-6015

Westchester **Tanto** $10
838 White Plains Rd. Scarsdale, NY 10583
914-725-0100

Westchester **Tsuru** $25
259 N. Central Ave. Hartsdale, NY 10530
914-761-0057

Upstate

Upstate **Kiko House** $25
11 21 E. Washington Ave. Pearl River, NY
845-735-8885

Upstate **Matsu Hana** $20
328 Route 59 Central Nyack, NY 10960
845-727-3939

New Jersey

New Jersey **Ajihei Princeton** $20
11 Chambers St. Princeton, NJ 08542
609-252-1158

New Jersey **Akai Sushi Lounge** $18
11 N. Dean St. Englewood, NJ 07631
201-541-0099

New Jersey **Aoyama** $18
1342 Washington Valley Rd. Martinsville, NJ
732-271-2552

New Jersey **Asahi Japenese*** $17
1475 Hooper Blvd. Fort Lee, NJ 07024
201-944-5113

New Jersey **Daimatsu*** $25
860 Mountain Ave. Mountainside, NJ 07092
908-233-7099

New Jersey **East Japanese** $20
1405 Teaneck Rd. Teaneck, NJ 07666
201-837-1760

New Jersey **Hugo Batten Ramen*** $15
2024 Center Ave. #J & K Fort Lee, NJ 07024
201-461-5485

New Jersey **Honshu Lounge*** $25
31 Montgomery St. 2 Fl. Jersey City, NJ 07302
201-324-2788

New Jersey **Ichi Umi Restaurant** $30
352 Menlo Park Dr. Edison, NJ 08837
732-906-7370

New Jersey **ICHIBAN** $22
775 Bloomfield Ave. W. Caldwell, NJ 07006
973-806-7178

New Jersey **Josho Restaurant *** $25
120 Cedar Grove Ln. Somerset, NJ 08873
732-469-2600

New Jersey **Kaname*** $25
713 Palisade Ave. Cliffside Park, NJ 07010
201-886-0080

New Jersey **KIKU** $40
365 Rt. 17 S. Paramus, NJ 07652
201-265-7200

New Jersey **Komegashi*** $25
103 Montgomery St. Jersey City, NJ 07302
201-433-4567

New Jersey **Komegashi top*** $30

Located in waterfront Jersey City, Komegashi has the most gorgeous view overlooking Manhattan skyline, offers exciting sushi selections. Try their Chirashi Royale the [illegible] by the chief with selections from Japan and domestic. Only 9 min. PATH from NYC!

88 Town Sq. Pl. Jersey City, NJ 07310
201-533-8838 www.komegashi.com

New Jersey **Kyushu Sashi*** $25
205 Paterson Ave. Wallington, NJ 07057
973-773-7100

HON HAMACHI® ほんはまち

Superior Taste Yellowtail

Have you ever been asked by your customer "Are you using Hon Hamachi in this restaurant?"

As distributors, we are dedicated to providing the highest quality seafood products. Health and taste are our top priorities."

Safety first!

Hon Hamachi yellowtail are conscious of maintaining a clean, pristine and unpolluted environment and regularly monitor and sustain environmental standards. Also **CO gas smoke or pepper is never used** for color retention. You can be confident in your choice.

Why it's so tasty?

Hon Hamachi is specifically raised to cultivate the tastiest and healthiest type of yellowtail. The combination of larger and lower density cages and wholesome feed and more than 50 years of experience, technical skill allows for these fish to grow in a more desirable manner. The larger cages allow for more exercise which promotes an even distribution of fat throughout the body which essentially yields tastier fish.

Other traders may approach restaurants saying...

"The label is different, but it's the same as Hon Hamachi."
"It's made by the same method of growing."
"It comes from the same place."
"It has the same quality."
A lot of traders identify their yellowtail as Hon Hamachi, however, it is totally different!
Hon Hamachi is our own brand.

COSMOS GRACE, INC. TEL: 626-292-1701

New Jersey — Masa Sushi & Grill*
81 W Allendale Ave Allendale, NJ 07401 — $30
201-934-6616

New Jersey — Monster Sushi*
395 Springfield Ave Summit, NJ 07901 — $25
908-598-1100

New Jersey — Princeton Tamo Sushi
238 Nassau St Princeton, NJ 08542 — $15
609-924-0478

New Jersey — Raku Izakaya
206 Main St Fort Lee, NJ 07024 — $25
201-585-0707

New Jersey — Sakura-bana*
43 Franklin Ave Ridgewood, NJ 07450 — $25
201-447-6525

New Jersey — Santohka (Mitsuwa)
595 River Rd Edgewater, NJ 07020 — $10
201-941-1004

New Jersey — Sanuki Sanda (Mitsuwa)
595 River Rd Edgewater, NJ 07020 — $10
201-941-8113

New Jersey — Sushi Tango*
518 Jersey Ave Jersey City, NJ 07302 — $13
201-332-6300

New Jersey — TATSUMI*
1034 River Rd Edgewater, NJ 07020 — $25
201-969-0202

New Jersey — Teak On The Hudson
16 Hudson St Hoboken, NJ 07030 — $30
201-653-6888

New Jersey — Tendo Sushi*
10 Schuyler Ave Kearny, NJ 07032 — $12
201-991-5588

New Jersey — Toya Restaurant*
481 Anderson Ave Cliffside Park, NJ 07010 — $20
201-917-5632

New Jersey — Umaya
15 Fairmount Rd Chatham Township, NJ 07928 — $25
201-416-0511

New Jersey — Yakuten 39
252 254 Degraw Ave Teaneck, NJ 07666 — $35
201-692-0700

New Jersey — Yamagata Restaurant*
1138 Palisades Ave Fort Lee, NJ 07024 — $25
201-585-0488

Connecticut

Connecticut — Akia
311 Greenwich Ave Greenwich, CT 06830 — $30
203-622-8100

Connecticut — Kazu
84 N Main St Norwalk, CT 06854 — $25
203-866-7482

CAFE

Upper West — Baard Papa's Upper W
2167 Broadway (bet. 77th & 78th St.) — Cream Puffs
212-799-3770

Upper East — Chaux Factory
1765 1st Ave (bet. 92th & 93th St.) — Cream Puffs
212 289-2023

Midtown West — Cafe Zaya Midtown W.
1073 6th Ave (bet. 40th & 41st St.) — Bakery
212 764-6765

Midtown West — Minamoto Kitchoan
608 5th Ave. (bet. 48th & 49th St.) — Confectionery
212 489-3747

Midtown East — BantOn Cafe
156 E 45th St. (bet. 3rd & Lexington Ave.) — Bakery
212-922-9788

Midtown East — Cafe Zaya Midtown E.
18 E. 41 St. (bet. Madison & 5th Ave.) — Bakery
212-779-0600

Midtown East — Chaux Factory
866 1st Ave. (bet. 48th & 49th St.) — Cream Puffs
212 223-0730

East Village — Cafe Zaya East Village
69 Cooper Sq (bet. 7th St & St. Marks Pl.) — Bakery
212 253-3700

East Village — Chikalicious
203 E 10th St (bet. 1st & 2nd Ave.) — Dessert Bar
212-475-0929

East Village — PANYA
9 Stuyvesant St (bet. 9th St. & 3rd Ave.) — Bakery
212 777-1930

Lower Mhn — Yaya Tea Garden
51 Chrystie St (bet. Hester & Canal St.) — Rice Balls
212-226-8803

New Jersey — Minamoto Kitchoan
595 River Rd Edgewater, NJ 07020 — Confectionery
201-313-9335

New Jersey — Parisienne
250 Main St. Fort Lee, NJ 07024 — Bakery
201 592-8776

KARAOKE

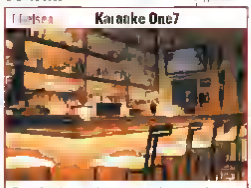
Upper East — Iggy's
1452 2nd Ave. (bet. 75th & 76th St.) — $1/song
212 327-3043

Midtown West — Yuki 55*
253 W. 55th St. (bet. Broadway & 8th Ave.) — $8/h /person
212 765-1210

Midtown East — Box Snack Riki
141 E. 45th St. 2 Fl (bet. 3rd & Lexington Ave.) — $10/h $30 min
212-986-6612

Midtown East — Japas 38
8 E. 38th St. (bet. Madison & 5th Ave.) — $8/h /person
212 679-4040

Midtown East — Karaoke Duet 48*
304 E. 48th St. (bet. 1st & 2nd Ave.) — $4/h /person
212 753-0030

Chelsea — Karaoke One7


They offer the city's largest song selection in 16 different languages and new songs are added monthly. Sing at the bar for $2 per song or sing in a private room for $8/h per person. Drinks and room charges are half price during Happy Hour (2pm-6pm). Large party rooms available. Call for reservation. Open 7 days from 2pm to 4am (except Mon from 5pm). *May close early on weekdays w/o notice

25 W 17th St. (bet. 5th & 6th Ave.) — $2/song
212-675-3527 www.karaoke17.com

Koreatown — Gagopa Karaoke
28 W 32nd St. (bet. 5th Ave. & Broadway) — $30-/room
212 967-5353

Koreatown — Karaoke Duet 35*
53 W. 35th St. 2 Fl (bet. 5th & 6th Ave.) — $4/h /person
646-471-0828

Gramercy — Japas 27*

Sing your heart away in Japas 27. They offer karaoke rooms at no charge ($10 minimum per person Sunday through Thursday only). Their kitchen is open until 3am everyday with a selection of over 50 food items. Unlimited Drink Plan is only $19.99 per person for 2 hours, with food it's only $24.99 per person for 2 hours. Private rooms are also available. Please inquire within.

366 3rd Ave (bet. 26th & 27th St.) — $10/person
212-889-2329 www.karaoke27.com

Gramercy — Music Story
34 33rd St. 5 Fl (bet. Park Ave S. & Madison Ave) — $40 /room
212/684-4244

West Village — NEMO
54 E. 13th St. (bet. B'way & University Pl.) — $8/h /person
212-477-1177

East Village — Karaoke Cava
9 E. 12th St (bet. University Pl. & 5th Ave.) — $35-/room
646-250-5570

East Village — Planet Rose
219 Ave A (bet. 13th & 14th St.) — $2/song
212-353-9500

East Village — Sing Sing (Ave A)*

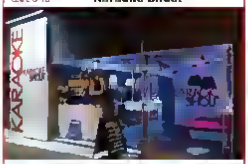
Among the newest and trendiest restaurants on Avenue A. Sing Sing offers a bar lounge and 15 private rooms for karaoke. The low-key spot for celebrations large party rooms are available for up to 30 people. OPEN 7 DAYS

91 Ave A (bet. 4th & 5th St.) — $4-8/h per person
212-674-0700 www.karaokesingsing.com

East Village — Sing Sing (St. Marks)*
SING·SING KARAOKE ST MARKS

Conveniently located on St. Marks Street in the heart of the East Village, Sing Sing is a Karaoke lounge with 18 Private Rooms. The brand new lounge is a great spot for young adults who love to sing. OPEN 7 DAYS. Party@karaokesingsing.com

9 St Marks Pl 2Fl (bet. 2nd & 3rd Ave.) — $4-8/h per person
212-387-7600 www.karaokesingsing.com

Queens — Karaoke Shout*


120,000 songs in 16 different languages available. 20,000 English songs and songs in Hindi and Thai that are rarely available in the U.S. Your party will be much more exciting in the high-tech karaoke rooms! 11 private rooms are equipped with LED light rigs that change colors with each song. Enter songs using a wi-fi touch system on the in-set screens and pods. Chopsticks NY readers receive 10% discount with this ad. Open 7 days!

32-48 Steinway St Astoria, NY 11103 — $3-7/h person
718-565-0080 www.karaokeshout.com

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Fri&Sat 1pm 6am
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212-674-0700
Hours
Mon Thu 6pm-4am
Fri Sat & Sun 4pm 6am

Grocery & Sake Guide

The following is a list of stores where you can buy Japanese food and liquor

Coupon available at www.chopsticksny.com

★ Chopsticks NY available to pick up

GROCERY

M2M B'way & 114th — Japanese
2835 Broadway (bet. 114th & 115th St.)
212-280-4800

Deinobu* — Japanese
39 W. 56th St. (bet. 5th & 6th Ave.)
212-707-8525

Deinobu* — Japanese
129 E. 47th St. (bet. 3rd & Lexington Ave.)
212-755-7300

Katagiri & Co., Inc* — Japanese
224 E. 59th St. (bet. 2nd & 3rd Ave.)
212-755-3595

Sunrise Mart Midtown* — Japanese
12 E. 41st St. (bet. 5th & Madison Ave.)
646-380-3260

TOMIYA* — Japanese
239 E. 53rd St. (bet. 2nd & 3rd Ave.)
212-610-7311

H Mart Han Ah Reum — Korean
25 W. 32nd St. (bet. 5th Ave. & Broadway)
212-465-3213

Woorijip — Korean
12 W. 32nd St. (bet. 5th Ave. & Broadway)
212-244-1115

Japan Premium Beef — Other
57 Great Jones St. (bet. Bowery & Lafayette)
212-260-2333

M2M E. Village* — Japanese
56 3rd Ave. (bet. 10th & 11th St.)
212-353-2696

Sunrise Mart Astor Pl* — Japanese
4 Stuyvesant St. 2 Fl. (bet. 9th St. & 3rd Ave.)
212-598-3040

Tokyo Mart* — Japanese
91 Mulberry St. (bet. Bayard & Canal St.)
212-962-0922

Pearl River Mart* — Chinese
477 Broadway 2 Fl. (bet. Grand & Broome St.)
212-431-0002

Sunrise Mart SoHo* — Japanese
494 Broome St. (bet. Wooster St. & W. Broadway)
212-219-0033

Midoriya* — Japanese
167 N9th St. Brooklyn, NY 11211
718-599-4690

Family Market* — Japanese
29-15 Broadway Astoria, NY 11106
718-956-7325

H & Y Marketplace — Korean
150-51 Northern Blvd. Flushing, NY 11354
718-461-1311

H Mart Northern 156 — Korean
156-40 Northern Blvd. Flushing, NY 11354
718-886-0008

H Mart Northern Blvd. — Korean
141-40 Northern Blvd. Flushing, NY 11354
718-358-0700

H Mart Union — Korean
29-02 Union St. Flushing, NY 11354
718-445-5858

H Mart Williston Park* — Korean
400 Hillside Ave. Williston Park, NY 11596
516-688-0270

H Mart Woodside — Korean
58-18 Winnefield Ave. Flushing, NY 11377
718-446-0758

Sakura-ya — Japanese
73-05 Austin St. Forest Hills, NY 11375
718-268-7220

Tokyo foods* — Japanese
45-08 48th St. Sunnyside, NY 11104
718-392-2233

H & Y Marketplace — Korean
478 Plainview Rd. Hicksville, NY 11801
516-935-4041

H Mart Great Neck* — Korean
496 Great Neck Rd. Great Neck, NY 11021
516-498-8113

Nara Japanese Foods* — Japanese
186A Main St. Port Washington, NY 11050
516-883-1838

Shin Nippon Do* — Japanese
63 Mineola Ave. Roslyn Heights, NY 11577
516-625-1814

DAIDO — Japanese
522 Mamaroneck Ave. White Plains, NY 10605
914-683-6735

Fuji Mart Scarsdale* — Japanese
816 White Plains Rd. Scarsdale, NY 10583
914-472-1468

NIJIYA MARKET
At Nijiya Market we strive to provide the freshest sashimi quality fish, special cuts of quality meats, and Organic Japanese produce as well as natural and hip Japanese products
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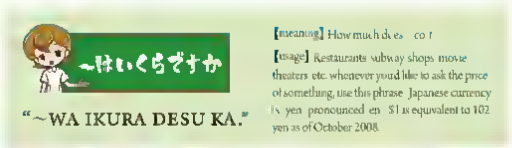
USDA ORGANIC
JAS
Remember! 29th day of the month is Meat day
Get 20% off all fresh meats
Nijiya Market Hartsdale Store
18 N Central Ave Hartsdale NY 10530
914-949-2178 / 9am - 7pm


~はいくらですか
"~WA IKURA DESU KA."
[meaning] How much does cost
[usage] Restaurants subway shops movie theaters etc. whenever you'd like to ask the price of something, use this phrase. Japanese currency is yen pronounced en. $1 is equivalent to 102 yen as of October 2008.

Myojo Ramen Series
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The rich, thick broth made from seafood and pork bones clings to the wide flat noodles perfectly. It is to die for.
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This old-school shoyu (soy sauce flavored) broth with the thin wavy noodles is the ramen Japanese has loved for centuries.
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Chewy, thick noodles are the best match for this miso broth with a punch of garlic. It is light and packed with flavors.
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H Mart Hartsdale*
371 North Central Ave Hartsdale, NY 10530 | Korean
914-448-8888

Kam San Foods*
22 Tanker Ave White Plains NY 10601 | Korean
914-428-4500

NIJIYA Market*
18 N. Central Ave. Hartsdale, NY 10530 | Japanese
914-843-2178

Dishonbo*
263 Halstead Ave Harrison NY 10528 | Japanese
914-835-4390

Asian Market*
91 Colvin Ave Albany NY 12203 | Chinese
518-458-8166

Healing fina*
3716 Park Ave. Wheahawken, NJ 07008 | Japanese
201 713-3993

H & Y Marketplace
1 Ramsen Pl E Edgefield NJ 07657 | Korean
201-943-7400

H & Y Marketplace
433 S. Washington Ave Bergenfield NJ 07621 | Korean
201-384-0288

H Mart Cherry Hill
1720 Marlton Pike E Cherry Hill NJ 08003 | Korean
856-489-4611

H Mart Englewood
25 Lafayette Ave Englewood NJ 07631 | Korean
201-871-8822

H Mart Little Ferry
280 Sergeant Tpke Little Ferry NJ 07643 | Korean
201-814-0400

H Mart Ridgefield
321 Bread Ave Ridgefield NJ 07657 | Korean
201-943-9800

J MART
44 Chestnut St Ridgewood NJ 07450 | Japanese
201-857 5738

Mitsuwa Marketplace*
595 River Rd. Edgewater NJ 07020 | Japanese
201-941-8113

Ridgewood Fisheries
30 Prospect St Ridgewood NJ 07450 | Japanese
201-670-0882

Fuji Mart Connecticut*
1212 Putnum Ave. Old Greenwich CT 06870 | Japanese
203-698-2107

Million Asian Market
15 Orange St New Haven CT 06510 | Other
203-782-1234

Maida*
34 N Narberth Ave Narberth PA 19072 | Japanese
610-747-0557

Tokyo Japonese Store
5895 Ellsworth Ave Pittsburgh PA 15232 | Japanese
412-661 3777

SAKE

Gotham Wines & Liquors*
2517 Broadway (bet. 93 rd & 94th St.) | Sake/ Shochu
212-932-0890

Nancy Wine's
313 Columbus Ave. (bet. 74th & 75th St.) | Sake/ Shochu
212-877-4040

Gerard Wine & Liquors*
925 Lexington Ave (at 68th St.) | Sake/ Shochu
212 772-3211

Mister Wright*
1593 3rd Ave. (bet. 89th & 90th S | Sake/ Shochu
212-722-4564

Ambassador Wine & Spirits*
1020 2nd Ave (at 54th St.) | Sake/ Shochu
212-421-5078

Landmark Wine*
157 W 23rd St. (bet. 6th & 7th Ave.) | Sake/ Shochu
212 242 2323

MJK liquor
161 3rd Ave (bet. 15th &16th St.) | Sake/ Shochu
212-475-8188

Union Square Wine & Spirits*
140 4th Ave (at 13th St.) | Sake/ Shochu
212-675-8100

LE DU WINES
600 Washington St (at Leroy St.) | Sake
212-924-4949

Astor Wines & Spirits
399 Lafayette St. (at 4th St.) | Sake/ Shochu
212-674 7500

SAKAYA*
324 E. 9th St. (bet. 1st & 2nd Ave. | Sake/ Shochu
212-505-7263

Warehausa Wines
735 Broadway (bet. Waverly St. & Astor Pl.) | Sake/ Shochu
212-982-7770

East Village Wine
113 Stanton St. (bet. Attorney & Clinton St.) | Sake
212 358-7700

New York Wine Exchange
8 Broadway (bet. Battery Pl. & Morris St.) | Sake/ Shochu
212-422-2222

Gronyette Wine*
161 Grand St (bet. Crosby & Lafayette St.) | Sake/ Shochu
212-925-1236

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259 Smith St. (bet. Sackett & Degraw St.) | Sake
718-243-2864

Allendale Wine & Liquors
101 W. Allendale Ave. Allendale NJ 07401 | Sake/ Shochu
201-327 7905

Delite Super Market
420 Washington St. Hoboken NJ 07030 | Sake/ Shochu
201-420 7600

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Central Boeki U S A., Ltd
56-30 46th St. Maspeth NY 11378 | Food
718-729-8966

Daiei Trading Co., Inc.*
14-50 122nd St. College Point NY 11356 | Food/ Sake
718-539-6100

Peleewong Trading
92-04 34th Ave. Woodside NY 11377 | Sake
718-507-4626

JFC International Inc.*
56 Wildcat Way Linden NJ 07036 | Food/ Sake
908-925-4400

Nishimoto Trading Co., Ltd.*
602 Washington Ave Carlstadt NJ 07072 | Food/ Sake
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NY Mutual Trading Co., Ltd*
25 Knickerbocker Rd Moonachie NJ 07074 | Food/ Sake
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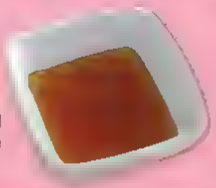
Chopsticks NY's Test Kitchen -Vol. 3-



In this recipe corner, chefs with various backgrounds test out Japanese seasonings/ingredients and create original recipes from fresh perspectives. Each month one chef tries one featured seasoning or ingredient. This month, Executive Chef, Misha Levin of Bareburger plays with sesame oil and shoyu (soy sauce) and creates a versatile dressing

Sesame Ginger Vinaigrette

By Executive Chef, Misha Levin of Bareburger

Soy sauce is an incredible ingredient. Its savory, earthy qualities help round out the over all flavor of a dish when you are looking for something a bit more complex than every day salt. I chose to pair sesame oil and an aged, naturally brewed soy sauce in my vinaigrette because the soy sauce with its rich, yet mellow flavor, and mouthwatering aroma mingles with the toasty nuttiness of the sesame oil resulting in a meal that is sapid, exotic, healthy and sure to please the palate. Always go with a naturally brewed soy sauce to avoid the harsh chemicals that can come with something that is conventionally made.

—Chef Misha Levin

(Ingredients)

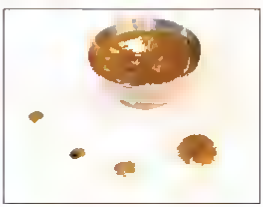
- 2 cups Sesame Seed Oil
- 1/4 lb Fresh Ginger
- 5 cloves Fresh Garlic
- 1tsp Crushed Red Pepper
- 1/4 cup sliced Green Onion
- 1/4 cup Rice Wine Vinegar
- 1tsp Black Pepper
- 1/2 cup Pineapple Juice
- 1/2 cup Soy Sauce

(Directions)

Pour all ingredients into a blender and emulsify

TIPS

This vinaigrette can double as a marinade. It goes best with shrimp, pork, and my personal favorite, chicken. The sweet and spicy nature of the dressing compliments these proteins very well whether you are in the mood for something from the land the air or the sea



Photos by Mark Robert Turner (Excludes sesame oil and chicken)

Misha Levin

Bareburger Executive Chef Misha Levin was born in Minsk, Russia and raised in Boston. After graduating from Johnson & Wales University's esteemed College of Culinary Arts, Misha cooked in various kitchens before he was drawn to Bareburger and the company's philosophy on the humane treatment of animals and shared belief in an eco-friendly sustainable way of living. Chef Levin joined the Bareburger team as Executive Chef in 2010 where he oversees the culinary team as well as works on creating new dishes, menu research and development, training, and new locations. Chef Levin says he is living the dream, and the favorite part of his job is creating something that brings Bareburger customers so much joy

Bareburger

Bareburger (the "bare" being a nod to the choice to use organic ingredients free of hormones, pesticides and other unsavory elements) has quickly become known for its dedication to free-range, grass-fed, locally sourced and mouth-watering organic burgers and sandwiches, fresh salads, delicious shakes and sharable snacks in environmentally sustainable, eco-friendly locations.

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LIFESTYLE

BEAUTY & HEALTH INTERVIEW — Miho Imoto of *Dance Cat NY*

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LEARNING — Japanese Crossword

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Zumba Dance that Uplifts Your Mind

Beauty Interview: Miho Imoto of Dance Cat NY

Tell us about Dance Cat NY (DCNY) and its unique features

Here we promote wellness through our original Zumba dance-inspired fitness program. We have several Japanese instructors—including me—at DCNY and each of them has over ten years of experience as a professional dancer. Each instructor has a slightly different style—that is one of the fun aspects of DCNY.

What are the benefits of Zumba dance fitness?

First of all, it has a great effect on weight loss. In average cases, if you do one hour a week of Zumba, you lose—more or less—four pounds. Since the dances involve a lot of twisting movements, it is as though you are squeezing sweat out of your body just like out of a wet towel. That's one of the physical benefits, but I want to emphasize the positive mental effects. I see that many participants have become more open-minded since they tried our classes. I want people to be more confident in themselves and fall in love!

You are a professional dancer with a lot of traditional Japanese dance experience. Why were you drawn to Zumba?

When I had an effusion in my knee and was obliged to reduce my work, it was about the time that Zumba was being introduced. So I wanted to try it just for fun, and then after a while my knee problem was gone. That's how I got into Zumba.

You said that each instructor has a unique style. What's yours?

I incorporate more upward-stretching movements that can strengthen the core of the body.

Dance Cat NY meets on Wednesdays and Mondays and Saturdays every other week. During the Saturday class, instructors introduce unique movements that incorporate various dance styles, including traditional Japanese folk dances.

Dance Cat NY
www.dancecatny.com
dancecatny@gmail.com

(Class locations and schedule)
244 Rehearsal Studios NY
244 W. 54th St., 10th Fl., New York, NY 10019
Wed. 7:30 pm
Sat (every other week) 4 pm

Chelsea Studios
151 W. 26th St., 8th Fl., New York, NY 10001
Mon (every other week) 2 pm

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Upper East — Giovanni-Sacchi — $50-
1354 Lexington Ave (bet. 90th & 91st St.)
212-360-5557

Upper East — Michi* — $50-
201 E. 60th St. (bet. 2nd & 3rd Ave.)
212-752-2223

Upper East — Tokuyama Salon* — $90-

With experience in the magazine's fashion shoots, Tokuyama's stylists bring that glamour and beauty suited to each customer. A glamorous [illegible] can be done in one visit. The salon's interior gives a sense of serenity with its tasteful decoration.
230 E. 83rd St. (bet. 2nd & 3rd Ave.)
646-998-8585 www.tokuyamasalon.com

Upper East — Tomoko Shima Hair Salon* — $80-
171 E. 82nd St. (bet. Lexington & 3rd Ave.)
212-722-8620

Midtown West — Mingle Salon New York — $50-
10 W. 56th St. 2 Fl. (bet. 5th & 6th Ave.)
212-459-3300

Midtown West — Mitzu Hair & Make-up — $135-
57 W. 57th St. #1204 (at 6th Ave.)
212-575-5300

Midtown East — Eiji Salon — $125-
601 Madison Ave. 5 Fl. (bet. 57th & 58th St.)
212-838-3454

Midtown East — Hair Mates Midtown* — $60-
114 E. 40th St. (bet. Lexington & Park Ave.)
212-986-2030

Midtown East — Hazuki Hair — $35-
328 E. 93rd St. (bet. 1st & 2nd Ave.)
212-755-2623

Midtown East — HEARTS New York Salon* — $70-
40 E 56th St. (bet. Park & Madison)
212-310-6500

Midtown East — Hisako Salon* — $60-
233 E. 50th St. (bet. 2nd & 3rd Ave.)
212-764-7640

Midtown East — Mimotaro* — $70-
22 E. 48th St. 2 Fl. (bet. Madison & 5th Ave.)
212-759-2282

Midtown East — Salon Kinya — $85-
8 E. 41st St. 2 Fl. (bet. 5th & Madison Ave.)
212-575-1117

Midtown East — RH Plus Salon* — $50-
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212-644-8058 www.hplusny.com

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Midtown East — T-Gardens New York — $70
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Chelsea — Cowlicks Japan* — $57-
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137 W. 18th St. (bet. 6th & 7th Ave.)
212-367-2123 cowlicksjapan.com

Chelsea — Hisako Salon* — $55-
183 7th Ave. (bet. 20th & 21st St.)
212-989-2233

Chelsea — KIWA Salon* — $55-
234 W. 27th St. (bet. 7th & 8th Ave.)
212-620-3846

Chelsea — Tomoko Shima Hair Salon* — $85-
255 W. 14th St. (bet. 7th & 8th Ave.)
646-336-8277

Gramercy — Hayato Beside Salon & Academy — $35-
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Newly opened Hayato Beside Salon & Academy is reasonably priced and features experienced stylists as well as its junior stylists who have had comprehensive training in color, advanced cuts, and perms and have passed the required exams.
125 E. 23rd St. (bet. Park & Lexington Ave.) 3rd Fl.
212-682-8824 www.hayatobeside.com

Gramercy — Hayato New York* — $70
125 E. 23rd St. 2 Fl. (bet. Lexington & Park Ave.)
212-673-7373

Gramercy — Ken Shigematsu — $60-
123 5th Ave. 2Fl. (bet. 19th & 20th St.)
646-234-1134

West Village — SEI-TOMOKO W4 — $40-
142 W. 4th St. (Washington Sq. Pk. & 6th Ave.)
212-477-5475

Gramercy — Warren-Tricomi — $100-
WARREN·TRICOMI
A veteran Japanese stylist, Keiko is brilliant at creating elegant and sexy long hairstyles. Until 6/30, she is offering a special promotion at Warren-Tricomi's Reborn location. When you make an appointment with Keiko a haircut will be $90 (reg. $160) with a free scalp treatment ($40 value). Removing dirt from clogged pores can reduce inflammation and hair loss, and it is essential for maintaining healthy hair.
125 5th Ave. (bet. 19th & 20th St.) 2nd Fl.
212-262-8888 www.warrentricom.com

West Village — YUI SALON* — $70-
323 W. 11th St. (bet. Greenwich & Washington)
212-647-8333

East Village — Ojaln* — $50-
14½ Ave. A (bet. 9th & 10th St.)
212-777-5252

East Village — Hair Mates Downtown* — $45-
13 3rd Ave. (bet. 7th & St. Marks Pl.)
212-777-4612

East Village — Hoshi Coupe II — $45-
214 E. 9th St. (bet. 2nd & 3rd Ave.)
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212-505-0537 — $45-

East Village — K2 Salon*
219 E 10th St. (bet. 1st & 2nd Ave.)
212-260-5191 — $65-

East Village — Kryora Salon*
15 E. 12th St. 2 Fl. (5th Ave. & Un versity Pl.)
212-414-4488 — $80-

East Village — Patricia Field*
306 Bowery (bet. Huston & Bleecker St)
212-966-4066 — $70-

East Village — Purka Salon*
233 E 4th St. (bet. Ave A & B)
212-673-6205 — $60-

East Village — Q Hair*
19 Stanton St. (bet. Bowery & Luyfayette St.)
212-614-8728 — $65-

East Village — REBIRTH*
304 E 6th St. (bet Ave B & C)
212-477-1742 — $60-

East Village — SALON VIJIN*

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22 East 1st St. (bet. Bowery & 2nd Ave.)
212-674-0864 www.salonvijin.com — $60-

East Village — SEI-TOMOKO 02
126 E 7th St (bet 1st & 2nd Ave)
212-473-3320 — $40-

East Village — Shizen
627 E 6th St. (bet. Ave B & C)
212.777.2128 — $65-

East Village — Takamichi Hair*
253 Bowery St. (bet. Houston & Stanton St.)
212-420-7975 — $120-

East Village — Trois Peignes*
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212-358-9942 — $60-

East Village — Ueno Salon*
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212-505-7773 — $65-

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212-529-0355 www.yu-salon.com — $75-

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122 Ludlow St. (bet. R v ngton & Delancey St.)
212 228-0388 — $65-

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212-260-3811 — $40-

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34 North Moore St. (bet. Var ck & Hudson St.)
212-219-3535 — $80-

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156 Sullivan St. (bet. Prince & Houston St.)
646-464-6033 — $75-

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212 219-3293 — $60-

Brooklyn — Cocoro Salon*
125 N 9th St (bet. 6th & 7th St.
718-782-4188 — $30-

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Westchester — Hair Studio NAKA*
257 Halstead Ave. Harrison, NY 10528
914-835-0045 — $35-

Westchester — Hiro's Hou Salon*
200 Railroad Ave. Greenwich CT 06830
203 769-1020 — $35-

Westchester — Momotaro*
2 Spencer Pl. 2 Fl. Scarsdale, NY 10583
914-472-5897 — $60-

New Jersey — Akane Salon*
2024 Center Ave. Fort Lee, NJ 07024
201-491-3644 — $40-

New Jersey — Katsuko Salon*
2030 Lemoine Ave. Fort Lee, NJ 07024
201-585-5898 — $50

New Jersey — Michi Beauty Salon
535 River St. Edgewater, NJ 07020
201-941-1888 — $80-

New Jersey — Salon Oasis*
170 Main St. Fort Lee, NJ 07024
201-242-0554 — $50-

New Jersey — Salon XO
101 Newark Pompton Turnpike, Little Falls, NJ 0742
973-241-6286 — $60-

New Jersey — Tosh Hair Supreme*
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212-575-7692 — $40-

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212 302-0038 — 30 shots $45-

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212-644-7400 — $65-

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212-673-4358 www.electrolys sny.com — $50-/15min

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212 925-5114 — $38-

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187 Centre St. (bet. Canal & Hester St.)
212-966-3631 www.kssbeautyspa.com/ — $38-

Queens — este de doronko
113-43 Union Tpk. Forest Hills, NY 11375
917-805-4004 — $50-

Westchester — este de doronko*
21 Lake St. White Plains, NY 10603
917-525-4004 — $80-

New Jersey — Hiro's Day Spa
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201-445-1311 — $70-

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Midtown West — Osaka Health Spa 46
37 W 46th St 3 Fl (bet. 5th & 6th Ave.) | $120
212-575-1303 | /60min

Midtown West — Salon de Tokyo*
200 W 57th St #1308 (at 7th Ave.) | $70
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18 E. 41st St. #2 (bet. Madison & 5th Ave.) | $85
212-661 5151 | /50min

Midtown East — iDo Holistic Center*

Japanese massage spa iDo Holistic Center specializes in shiatsu acupuncture and herbal medicine to make your dreams of a healthy life come true New clients can get the Over 50% Off Massage Package which includes 90 minutes of herbal sauna and 60 minutes of massage (choice of Shiatsu Deep tissue and Swedish massage) for $69 (reg $140) Acupuncture is $35 for all clients
22 E 43th St (Madison & 5th Ave) | $50-
212-599-5300 www.idocenter.com

Midtown East — Herbal Fairy Wellness Spa
333 E 49th St, Lobby D (bet.,1st & 2nd Ave.) | $90
212-269-9888 | /100min

Midtown East — Kenkodo Inc
211 E 53rd St (bet. 2nd & 3rd Ave.) | $80
212-980-0088 | /100min

Chelsea — Cowticks Japan*
137 W 18th St. (bet. 6th & 7th Ave.) | $45
212-367 2123 | /30min

East Village — Kansy
229 E 9th St. 2 Fl (bet. 2nd & 3rd Ave.) | $45
212-253-6171 | /60min

Lower Mhn — Health Trail CO
23 Fell St 2 FL (bet. Mott & Duyers St.) | $40
212-608-2212 | /60min

Lower Mhn — Whole Health Wellness Center & Med Spa
34 Howard St. 2 Fl (bet. Lafayette & Crosby St.) | $55
212-625-8868 | /60min

New Jersey — Endo Sertai Shiatsu NJ
23 Kingsland St 2 Fl Nutley NJ 07110 | $90
973 954-2538 | /60min

ACUPUNCTURE

Midtown West — Nihon Medical Healthcare (Manhattan 44)
15 W 44th St 10 Fl (bet. 5th & 6th Ave.) | $80
212-575-8810 | & up

Midtown West — Vital Balance Healing Center
241 W 37th St #405 (bet. 7th & 8th Ave.) | $95
212-478-3258 | /50min

Midtown East — Acumed Center*
150 E 56th St #1C (bet. 3rd & Lexington Ave.) | $90
212-888-8877 | /50min

Midtown West — Yamaguchi Acupuncture*

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161 W 54th St. #21 (bet. 6th & 7th Ave.) | Acupun
212-246-7588 www.yamaguchi acupuncture.com | -ctu n

Midtown East — Amy Nature Center
137 E 47th St 1 Fl (3rd & Lexington Ave. | $80
212-317 2780 | /v sit

Chelsea — Love & Compassion
45 W 21st St, 7 Fl (bet. 5th & 6th Ave.) | $140
212-242-4701 | /120min

Chelsea — SuHa Natural Health
1 Union Sq W #715 (at E 14th St.) | $90
212-691-8281 | /v sit

Soho — Mushin Acupuncture*
50 Greene St. 2fl (bet. Broome & Grand St.) | $75
347-625-7242 | & up

Queens — Chan Gui
133-47 Sanford Ave #1G Flushing, NY 11355 | $90
718-961-7222 | /45min

Long Island — Kimura Acupuncture
837 Willis Ave Williston Park, NY 11596 | $80/acu
516-882 1282 | $40/ear

New Jersey — Dr Hong
1135 Bergenline Ave #3 West NY NJ 07093 | $70
201-854-8488 | /30min

DOCTOR

Upper East — Charles K. Loving*
17 E. 84th St (bet. 5th & Madison Ave.) | Cosmetic Surgery
212-861 7373

Midtown West — Anshin Medical Health Care
38 W 44th St #303 (bet. 5th & 6th Ave.) | General Clinic
212-730-9010

Midtown West — Nihon Medical Healthcare (Manhattan 44)
15 W 44th St 10 Fl (bet. 5th & 6th Ave.) | General Clinic
212-575-8810

Midtown East — Dental Serenity

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420 Madison Ave #1900 (bet. 48th & 49th St.) | Dentist
212-247-8131 www.dentalserenity.us

Midtown East — Haruyo Fujiwaki PhD
117 E 37th St. #1A (bet. Lex & Park Ave.) | Psychologist
212-288-2627

Midtown East — iDo Holistic Center*
22 E 40th St. 3rd Fl (bet. Madison & 5th Ave.) | Herbal Medicine
212-686-2900

Midtown East — Japanese Medical Practice
55 E 34th St. 2 Fl (bet. Park & Madison Ave.) | General Clinic
212-684-2115

Midtown East — Midtown Dental Group
155 E 55th St #301 (bet. Lex & 3rd Ave.) | Dentist
212-759-5595

Midtown East — Nihon Medical Healthcare (Manhattan 55)
305 East 56th St. Suite #102 (bet. 1st & 2nd Ave.) | General Clinic
212-532-8810

Chelsea — Harana Miyamoto SW
364 W 18th St. #3C (bet. 8th & 9th Ave.) | Social Worker
347-403-3508

Gramercy — Astor Smile Dental

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191 3rd Ave (at 17th St.) | Dentist
212-254-0800 www.astorsmiledental.com

New Jersey — Edgewater Family Care Center
725 River Rd #202 Edgewater NJ 07020 | General Clinic
201 943-4040

New Jersey — Japanese Women's Center
870 Palisade Ave 3 Fl Teaneck NJ 07666 | OB/GYN
201-947-9284

CHIROPRACTIC

Upper East — Cucci Chiropractic*
131 E. 61st St. (bet. Park & Lexington) | $100-
212-980-3332 | /v sit

Midtown East — Harada Chiropractic
15 E. 40th St #901 (bet. Madison & 5th Ave.) | $90-
212-860-6031 | /v sit

OTHER

Midtown East — Pilat Thai Massage
211 E. 43rd St. (bet. 2nd & 3rd Ave.) | $100
347-809-4846 | /60min

Upstate — Body By Chizure
40 Memorial Hwy New Rochelle NY 10801 | Personal Trainer
917-699-9670

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KAWAII in New York

By Julie Szeto

The Kenzo brand, always a favorite with fun loving, forward-looking fashion followers, was founded by Kenzo Takada. Today, at 75 years young, Takada himself is more fascinated with décor than fashion, so he's retired from the fashion scene. But the iconic brand he started maintains its kawaii fashion focus, and it's headquartered in the birthplace of high style: France.

Proving that kawaii style can have substance too, the Kenzo Spring-Summer Collection celebrates the world's oceans, and the efforts of conservationists to fight against marine pollution, overfishing, and the destruction of marine life. Partnering with the marine protection group, Blue Marine Foundation, subject of the 2010 documentary, *The End of the Line*, Kenzo creative directors, Carol Lim and Humberto Leon aim to raise awareness of this important issue with cute dresses, tops, sweaters, T-shirts, sweatshirts, and shirts, all sporting the logo NO FISH NO NOTHING. Learn more at *Kenzo.com*.

Yohji Yamamoto, 70, is a Japanese fashion icon with a very different aesthetic, whereas Kenzo is playful, Yohji is much more serious, creating clothes that are sought-after for their dusky romantic allure. Yamamoto's daughter Limi Feu followed in her famous father's footsteps. But Limi's beautiful, timeless designs have a cool kawaii streak, with shots of bright color and edgy rock 'n' roll details.

Like the Kenzo brand, Limi Feu has a French connection – one of her inspirations is the legendary Parisian couturier, Christian Dior. The word feu is French for fire, and it's safe to say that Limi's career is blazing bright! Learn more at *LimiFeu.com*.

Julie Szeto has covered culture and style for *The New York Times* and *New York Post*, and created a zodiac design column for *Traditional Home*.

Illustration by Amanda Jones

Shop Guide

The following is a list of shops where you can buy Japanese goods, services and art.

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FASHION

Upper West — Bit'z Kids*
410 Columbus Ave. (bet. 79th & 80th St.) — 212-724-1415 — Clothing

Upper East — R by 45rpm
17 E. 71st St. (bet. Madison & 5th Ave.) — 212-737-5545 — Clothing

Upper East — Seiga Accessories
1242 Madison Ave. (bet. 89th & 90th St.) — 212-534-6275 — Accessories

Upper East — SEIGO NECKWEAR
1248 Madison Ave. (bet. 89th & 90th St.) — 212-987-0131 — Accessories

Midtown West — UNIQLO
666 5th Ave. (at 53rd St.) — 877-486-4756 — Clothing

Midtown East — Miki House
1000 3rd Ave. (at bloomingdale's) — Clothing

Gramercy — Bradelis New York*
86 Madison Ave. (bet. 27th & 28th St.) — 212-595-2223 — Lingerie

West Village — Yomak
321 1/2 Bleecker St. (bet. Christopher & Grove) — 212-807-8100 — Clothing

East Village — Patricia Field*
306 Bowery (bet. Huston & Bleecker St.) — 212-966-4066 — Clothing

East Village — Tokin 7*
103 E. 7th St. (bet. 1st & 2nd Ave.) — 212-353-8443 — Clothing

East Village — Tokyo Joe
334 E. 11th St. (bet. 1st & 2nd Ave.) — 212-473-0724 — Clothing

Tribeca — Bit'z Kids Tribeca
275 Greenwich St. (bet. Murray & Warren St.) — 212-571-0403 — Clothing

Tribeca — Mika Inatome
93 Reade St. 2 Fl. (bet. 8th & 9th Ave.) — 212-966-7777 — Clothing

Soho — Arth
75 W. Houston St. (Wooster & W. Broadway) — 212-539-1431 — Accessories

Soho — Bradelis New York*
211 Elizabeth St. (bet. Prince & Spring St.) — 212-941-6629 — Lingerie

Soho — Facial Index
104 Grand St. (at Mercer St.) — 646-613-1055 — Eyewear

Soho — Kaori's Closet
71 W. Houston St. (Wooster St. & W. Broadway) — 212-387-7799 — Lingerie

Soho — Mieko Mintz
65 Thompson St. (bet. Spring & Broome St.) — 212-627-1524 — Clothing

Soho — Yohji Yamamoto
103 Grand St. (at Mercer St.) — 212-966-9066 — Clothing

Queens — Bradelis New York*
135-20 38th Ave. #HL 218 Flushing, NY 11354 — 718-353-1345 — Lingerie

New Jersey — Miki House
400 Hackensack Ave. Hackensack, NJ 07601 — Clothing

New Jersey — UNIQLO
1 Garden State Plz., Paramus, NJ 07652 — 877-486-4756 — Clothing

J-POP CULTURE

Midtown West — Book Off*
49 W. 45th St. (bet. 5th & 6th Ave.) — 212-685-1410 — Book

Midtown West — Jim Hanley's Universe*
4 W. 33rd St. (bet. 5th Ave. & Broadway) — 212-268-7088 — Manga

Midtown West — Kinokuniya Bookstore
1073 6th Ave. (bet. 40th & 41st St.) — 212-869-1700 — Book

Midtown West — Midnight USA
35 W. 43rd St. 2 Fl. (bet. 5th & 6th Ave.) — 212-827-0502 — Video Rental

Midtown West — Midtown Comics*
200 W. 40th St. (at 7th Ave.) — 212-302-8192 — Manga

Midtown East — Midtown Comics*
459 Lexington Ave. (at 45th St.) — 212-302-8192 — Manga

Chelsea — Cosmic Comics
10 E. 23 d St. 2 Fl. (bet. Madison & 5th Ave.) — 212-460-5322 — Manga

Chelsea — Image Anime*
242 W. 30th St. (bet. 7th & 8th Ave.) — 212-631-0986 — Anime

West Village — AC Gears
95 E. 8th St. (bet. Broadway & University Pl.) — 212-260-2269 — J Goods

East Village — Forbidden Planet
832 Broadway (bet. 12 & 13th St.) — 212-473-1576 — Toy

East Village — St. Marks Comics
11 51 Marks Pl. (bet. 2nd & 3rd Ave.) — 212-598-9439 — Manga

East Village — Sunrise Mart
4 Stuyvesant St. (bet. 3rd Ave. & 9th St.) — 212-598-3040 — Video Rental

East Village — Toy Tokyo*
91 2nd Ave. (bet. 6th & 9th St.) — 212-673-5424 — Toy

East Village — Video Games New York*
202 E. 6th St. (at 3rd Ave.) — 212-539-1103 — J Goods

Soho — kidrobot
118 Prince St. (bet. Greene & Wooster St.) — 212-966-6699 — Toy

Soho — Sunrise Mart, Soho
494 Broome St. (W. Broadway & Wooster St.) — 212-219-0033 — Video Rental

Brooklyn — Zakka Corp*
156 Plymouth St. (bet. Jay & Pearl St.) — 718-801-8037 — Book

Queens — Anime Castle*
35-32 Union St. Flushing, NY 11354 — 347-438-1296 — Anime

Long Island — Anime Castle
77 Searing Ave. Mineola, NY 11501 — 516-214-4484 — Anime

New Jersey — Gundam Planet*
544 10th St. Palisades Park, NJ 07650 — 201-944-5305 — Toy

TRADITIONAL

Midtown East — Minamoto Kitchoen*
509 Madison Ave. (bet. 52nd & 53rd St.) — 212-755-3747 — Confectionery

Chelsea — KYOTOYA*
23 W. 19th St. (bet. 5th & 6th Ave.) — 212-414-0720 — General

East Village — Makari
87 3rd Ave. (bet. 12th & 13th St.) — 212-995-5488 — Antique/General

Soho — Kimono House
131 Thompson St. (bet. Prince & Houston) — 212-505-0232 — Kimono

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464 Broome St. (bet. Mercer & Greene St.) — 212-219-7506 — www.kiteya.com — General

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GALLERY

Upper West — Gallery Sokiko
155 W. 68th St. (bet. B'way & Amsterdam) — 212-496-3263 — Gallery

Midtown East — Ronin Gallery*
425 Madison Ave. (at 49th St.) — 212-688-8168 — Gallery

Chelsea — NYCon Gallery*
1133 Broadway #936 (bet. 25th & 26th St.) — 212-390-1143 — Gallery

Chelsea — Onishi Gallery
521 W. 21th St. (bet. 10th & 11th Ave.) — 212-695-8035 — Gallery

Chelsea — Po'An
521 W. 25th St. (bet. 10th & 11th Ave.) — 212-967-4899 — Gallery

Lower Mhn — gallery onetwentyeight
128 Rivington St. (bet. Norfolk & Essex St.) — 212-774-0244 — Gallery

Queens — Gallery Gan
47-05 36th St. Long Island City, NY 11101 — 718-392-7717 — Gallery

OTHER

Midtown West — Toho Shoji N.Y.*
330 5th Ave. (bet. 30th & 31st St.) — 212-947-7440 — Jewelry Supply

Midtown East — Ippodo Tea
125 E. 39th St. (bet. Lex & Park Ave.) — 212-370-0609 — Other Goods

Lower Mhn — The Mandarin's Tea Room
21 Howard St. #201 (Lafayette & Broadway) — 917 767 1091 — Other Goods

Online — IKI Japan
www.ikijapan.com — 860-564-5764 — Other Goods

Online — LUPICIA Fresh Tea
www.lupicausa.com — 866-574-4632 — Other Goods

HOUSEHOLD GOODS

Upper East — Sara Japanese Pottery*
950 Lexington Ave. (bet. 69th & 70th St.) — 212-772-3243

Midtown East — Japanese Culinary Center
717 3rd Ave. (at 45th St.) — 212-751-3333

Tribeca — Korin*
57 Warren St. (bet. Church St & W. B'way) — 212-587-7021

New Jersey — Kitchenware Central*
1835 Lemoine Ave. Fort Lee, NJ 07024 — 201-461-0005

Online — Seito Trading
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JAPAN POP QUIZ

Where is the Tokyo Disney Land located in?

1. Tokyo
2. Gunma
3. Chiba
4. Yokohama

Following the Path of a Strategist in Japan's War Era

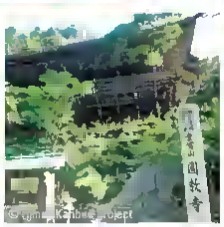
As is the case with Highclere Castle in Berkshire England, depicted in *Downton Abbey*, hit films and TV series often boost tourism in places tied to the stories. Every year epic yearlong TV dramas produced by Japan's national broadcasting system affect local tourism. This year the series *Gunshi Kanbee* depicts the life of Kanbee Kuroda aka Josui Kuroda (1546–1604), a warlord who built his career as a strategist for other warlords, including the three most powerful ones: Nobunaga Oda, Hideyoshi Toyotomi and Ieyasu Tokugawa. Among Kanbee's many achievements, his most meaningful contribution—still used in the business world today—is his motto: victory through negotiation with no combat.

Kanbee's travels span a wide area, including prefectures like Hyogo, Shiga, Oita, and Fukuoka. There are many remains and monuments related to the warlord and each region has seized the opportunity to promote its connection to Kanbee as the TV series has developed. Kanbee was born in Himeji Castle* in Hyogo Prefecture and spent most of his life in several areas within the prefecture until Hideyoshi rewarded him with land in the Kyushu region. Inside Himeji Castle, documents and items related to Kanbee are on display until next January. Himeji no Kuroda Kanbee Taiga Orama-Kan is an interactive museum with a replica of the cell where Kanbee was confined for one year, a diorama of Himeji Castle, a theater that screens behind-the-scenes footage of the TV series, and more.

Nagahama City in Shiga Prefecture is related to Kanbee in two ways. First, the Kuroda family originated in this area. Second, as a tactician, Kanbee helped Hideyoshi win several important battles around this area. Also, Kanbee's son was taken hostage by Nobunaga in Nagahama Castle.** The Nagahama Castle Historical Museum is a replica of the castle and is currently holding a special exhibition on Kanbee until December.

As a reward for Kanbee's tremendous contributions, Hideyoshi gave him the area in the northern part of Fukuoka Prefecture and the northwestern part of Oita Prefecture. Kanbee built his castle in Nakatsu City in Oita. In a sense, the city itself is Kanbee's product, so Kanbee-related places are everywhere. Visitors can find them easily just by walking along the city with a map.

Finally, Fukuoka Prefecture is also close to Kanbee's life. He helped Hideyoshi with city planning and spent a lot of time here after Ieyasu gave it to his son in recognition of his contribution to the victory of the famous Battle of Sekigahara. Numerous locations throughout the prefecture mark Kanbee's life and the Fukuoka City Museum archives important historical documents about the Kuroda family.



Several scenes in *Gunshi Kanbee* were shot in the Engyo-ji Temple located on top of the Shosazan Mountain in Himeji. The temple was also used for location shooting of the Hollywood film *The Last Samurai*.

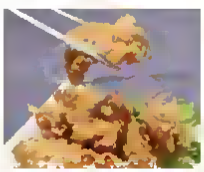
Though its main tower is still under renovation, Himeji Castle currently holds a special exhibition about Kanbee Kuroda and behind-the-scenes of the TV drama series *Gunshi Kanbee*.

WHAT TO BUY AND EAT IN KANBEE-RELATED DESTINATIONS

Himeji City offers numerous Kanbee-related souvenirs—from sake, wine, sweets and snacks to gift items, including cups, glasses, keychains and T-shirts.

Shiga Prefecture produces famous Omi beef. Just like Kobe beef, it's a premium wagyu beef with beautiful marbling. Extremely hard to find in the U.S., it is worth trying when you visit the area.

Oita Prefecture boasts the largest consumption of chicken in Japan and claims to be the birthplace of *karaage* fried chicken. Naturally, there are many karaage specialty restaurants and Nakatsu City is no exception. The city provides a "Nakatsu City Karaage Map" in its tourist information center.



Fukuoka Prefecture is the mecca of delicious cuisine. Hakata-style *tonkotsu* ramen is a famous Fukuoka dish. *Motsunabe* (hot pot with beef or pork guts and offal in a rich, full-bodied soup) and *mizutaki* (chicken hot pot in a clear soup) also originated in this region.

Megusurinoki Products

It is said that Kanbee's family made its living by selling megusurinoki products. Literally translated as "tree of eyedrops," *megusurinoki* is a plant that is believed to be effective in treating eye and liver problems, such as eye fatigue, conjunctivitis and cataracts. Inspired by the TV series, entrepreneurs are now introducing teas, cookies, candies and snacks made of megusurinoki to the market.

*The current Himeji Castle that is a UNESCO World Heritage Site was completed after Kanbee Kuroda left.
**Nagahama Castle was originally built by Hideyoshi in 1573 and changed its master warlords several times. It stopped being used in 1615.

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JAPAN POP QUIZ

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2. Mt. Fuji
3. The Japan Alps
4. Mt. Aso

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Harmonious Sake from the Lake Side Brewery

Kawashima Sake Brewery, Ltd.

Located on the west side of Lake Biwa, the biggest lake in Japan, Takashima City in Shiga Prefecture is known for high humidity and heavy snow. The climate often causes inconveniences for living, but it is ideal for fermenting foods. Also, the area has developed a unique "Kabata" lifestyle to which people stay close via affluent pristine water from their natural environment. Kawashima Sake Brewery was founded in 1865 in these optimal circumstances for sake brewing.

In Japan, their sake is known by their brand name "Matsu no Hana" which means "pine flower." This name comes from the story that they had to cut down an old pine tree in order to build their sake brewing factory. The founder, who had a strong attachment to the old pine, decided to call their sake Matsu no Hana. Since then, the brewery has crafted sake for 140 years.

Because sake brewing cannot be done without blessings of nature such as rice, water, air and temperature, all brewers at Kawashima Sake Brewery respect the idea that they are living with nature. Bearing this concept in mind, they cherish the living ingredients that they use for making sake. They are also true to a very basic production process and do not spare any work in executing it. In addition, they think harmony is vital for brewing good sake. Mr. Shusaburo Mukai, the master sake brewer of Kawashima Sake Brewery, comments, "Before brewing sake, we need to cultivate people. Unless you have great teammates, you cannot be successful. Harmony among the people IS the thing that makes us produce good sake. This is what I believe."

The two Matsu no Hana lines of *Junmai* and *Junmai Ginjo Shin* are available in New York. The former can be enjoyed exclusively at Ippudo, the popular ramen house found in the East Village and Midtown, and the latter exclusively at Kurakuya, an izakaya in Koreatown. To appreciate sake from the mecca of fermentation culture and pristine water, check out those local restaurants.

Kawashima Sake Brewery, Ltd.
83 Asahi Shin-Asahimachi Takashima-City
Shiga JAPAN 520-1501
TEL. +81 740-25 2202 | www.matsu87.jp

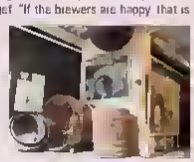
3 things you should know about Kawashima Sake Brewery, Ltd.

Life with Pristine Water

The neighborhood of Kawashima Sake Brewery is famous for great quality water. The pristine undercurrent water from the Azumi River has formed a unique "Kabata culture," a lifestyle together with the natural environment that uses a water supply system established more than 800 years ago. Even in modern society, there are families still using the water system for drinking, washing vegetables and cooking foods. Sharing water is the region's great heritage.

Brewery with Oil Paintings

It is not a common thing in sake breweries but Kawashima Sake Brewery hangs paintings throughout the brewery buildings. About 30 oil paintings all drawn by the former president who has the strong belief "If the brewers are happy, that is transmitted to the kobo yeast and ultimately makes their sake flavorful." The paintings add warmth to the big brewing properties and comfort those who look at them.



Pursuing Real Flavor While Considering the Health of Drinkers

Water, rice, cold winters and fresh air are what is needed for sake brewing. Blessed with nature that provides ideal conditions for sake brewing, the Matsu no Hana brand has made sake for over 140 years pursuing real flavor while considering the health of those who drink it. By staying close to the local climate and people and producing the izake Matsu no Hana, the brewery protects their local culture.

CHOPSTICKS NY Presents

NYC Shochu Week June 1st-30th

Enjoy shochu and you'll have a chance to win air tickets, shochu related items, restaurant & bar coupons and more.

Shochu is a distilled alcoholic drink that has been enjoyed in Japan for centuries. Like sake, shochu is gaining popularity in New York today. To spread the beauty of shochu and lure more shochu fans, Chopsticks NY will host a promotional event "NY Shochu Week" throughout the month of June.

During this event, when a patron orders shochu at a participating restaurant or bar, he/she will be entered to win a prize upon completing a survey. Several tasting and pairing events are also planned during NYC Shochu Week to bring more diners in and to encourage diners to try shochu. NYC Shochu Week is a unique event that can only be hosted by Chopsticks NY because it is the publication that New Yorkers trust for acquiring knowledge on Japanese spirits.

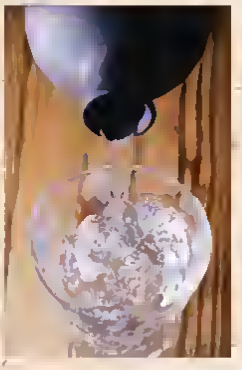
[NYC Shochu Week]

When: 6/1/2014 (Sun) to 6/30/2014 (Mon)

Where: Restaurants and bars in New York and its neighboring states

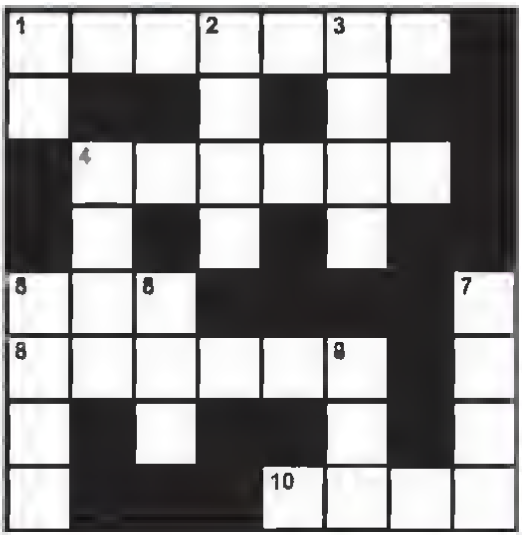
Objective: To promote shochu and to gain new shochu enthusiasts

Details: When a patron orders shochu at a participating restaurant or bar, he/she will be entered to win a prize upon completing a survey on shochu. Patrons may take the survey multiple times if they order shochu at different establishments.



More Information Coming Soon!

More detailed information will be posted in the June issue of Chopsticks NY, and a shochu website will be available in early May.



Japanese CROSSWORD

Across

1. A new crop of green tea is called _____

4 During "Golden Week" in Japan people can take a week to 10 day-long _____ (vacation)

5 Created in Japan *kara*____ means "empty orchestra"

8. *Koi*_____ are carp-shaped streamers flown during Kodomo no Hi (Children's Day)

10. Often used in Japanese cuisine this citrus has a refreshing aroma and a distinctive sourness with a bitter flavor

Down

1. The gap between two things

2. A _____*satsu* is a forged banknote

3. Often used in the names of people and regions, _____ means "beach" or "seashore"

4 _____*zuna* refers to the highest rank in sumo wrestling

5. Musical note in Japanese

6. Shrimp and prawns are both called _____ in Japan

7. Now stored in tanks sake and shochu used to be stored in _____ (barrels)

9. Famous resort area located on a peninsula in Shizuoka Prefecture

©Chopsticks NY / Myles Mellor

A comprehensive list of
Sake, Shochu and Japanese Beer

- Write reviews about your favorite sake, shochu and Japanese beer
- Search sake by keyword
- Browse a sake event listing

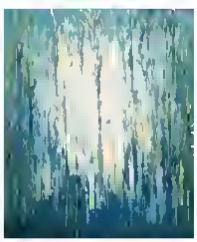
www.sake-guide.com

the 5th Annual Town of North Hempstead
ASIAN-AMERICAN
FESTIVAL
KOREA
CHINA
INDIA
PAKISTAN
JAPAN
SATURDAY, MAY 17TH
12:00PM - 6:00PM
NORTH HEMPSTEAD BEACH PARK
(WEST SHORE ROAD, PORT WASHINGTON)
Come and enjoy cultural performances and a lively market filled with arts & crafts, shopping, and the delicious cuisine of Asian countries, including CHINA, INDIA, JAPAN, KOREA, and PAKISTAN. "Open to ALL!
FOR MORE INFORMATION PLEASE CALL 311

Entertainment Event / Leisure

Exhibition

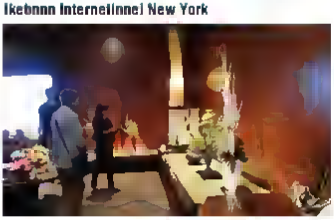
May 8-24 FREE
Miki Nagano "Layers of Color" Exhibition
NY Coo Gallery



In May NY Coo Gallery will be holding a solo exhibition featuring printmaking artist, Miki Nagano. Nagano explores layers of color by using multiple plates that allow the impression of light to emerge through negative spaces and fissures. Using scenes from nature as inspiration, she makes images that resemble the way water, air, trees and ice capture light. Instilled with playfulness, chaos and restraint, her pieces depict blooms and lakes of her time. An opening reception will be held on May 8. For more information, please visit NY Coo Gallery's website.

Location: 1133 Broadway (bet. 25th and 26th Sts.), #335
New York, NY 10010
TEL: 212-380-1149 / www.nycoo.com

May 29 - June 2
Annual Ikebana International Flower Exhibition
Ikebana International New York



Starting May 29, the Ikebana International NY Chapter's Annual Ikebana International Flower Exhibition is returning to Metropolitan Museum of Art. The Metropolitan Museum of Art will be exhibiting flower arrangements representing styles of various Ikebana schools, from traditional to contemporary including Sogetsu, Ikenobo, Ohara Ryu and Ichyo Ryu. This exhibition is free with museum admission.

Location: The Metropolitan Museum of Art
1000 5th Ave., (bet. 80th & 84th Sts.), New York, NY 10028
www.ikebanany.org

Performance

May 18
Japanese Soprano Singer Yuko Tsuda Performance
Velia International Festival

Velia Festival, regarded as one of Italy's most important international music festivals, each summer attracts thousands of music fans from around the world. The New York version of the festival, held on the stage of Carnegie Hall's Isaac Stern Auditorium, will include a concert featuring Japanese Soprano Singer, Yuko Tsuda. Tsuda made her New York debut solo recital as a winner of the Artists International at Carnegie Hall's Weill Recital Hall in 2006, and in 2010, she appeared as a soprano soloist by Mozart Coronation and Beethoven The Ninth Symphony "Choral" at Riverside Church with Reona Ito Chamber Orchestra and Chorus. For ticket purchases and information, please visit Carnegie Hall website (www.carnegiehall.org)

Location: Weill Recital Hall at Carnegie Hall
881 7th Ave., (at 56th & 57th Sts.), New York, NY 10019
TEL: 212-247-7800 / www.yukotsuda.com
Info: www.carnegiehall.org

Event

April 26 - 27
Sakura Matsuri 2014
Brooklyn Botanic Garden

The festival popularly referred to as "New York's rite of spring" will be taking place once again at the Brooklyn Botanic Garden on Apr 26-27. This year's Sakura Matsuri will feature over 60 performances, demonstrations and exhibits – many of which are specially commissioned to showcase the best of traditional and contemporary Japanese culture. The festival will include Japanese fashion with runway presentations, taiko drumming, samurai sword demonstrations, traditional Japanese dance, hands on workshops in manga, origami and other activities. Don't miss out on New York's fun and exciting celebration of the cherry blossom season.

Location: 990 Washington Ave., Brooklyn, NY 11225
www.bbg.org/visit/event/sakura_matsuri_2014

May 2
Toknyame Salon East Village Opening Party
Toknyme Salon East Village

Since opening in 2011 on the Upper East Side, Tokuyama Salon soon became popular amongst the locals. They opened their second location in the East Village this past March, and in celebration will hold an opening party on

May 2 at 7 pm. There will be a DJ live Jazz band as well as beer sangria and finger food to enjoy. Open to all

Location: 627 E. 6th St (bet. Ave. B & C)
New York, NY 10009
TEL. 212-260-7607
www.tokuyamasalon.com

May 5

Go Go Birthday & Cambridge Stadium Opening Promotion

Go!Go!Curry!

Come celebrate Go!Go!Curry!'s birthday on May 5. The birthday campaign held at all locations in NY offers any single size curry for $ 5. Customers will also receive 5 topping coupons. With 4 shops in Manhattan, May 5 also marks the grand opening of Cambridge Stadium in Cambridge, MA, their fifth location in the U.S. and the first outside of New York. To celebrate its opening, 555 portions of any single size curry will be served for $5 with 5 topping coupons on the day.

Locations: Times Square
273 W. 38th St., New York, NY 10018 / TEL. 212 730-5555

Chelsea Stadium
144 W. 19th St., New York, NY 10011 / TEL. 212-255-4555

World Trade Center Stadium
12 John St., New York, NY 10038 / TEL. 212-406-5555

Washington Square Park Stadium
231 Thompson St., New York, NY 10012 / TEL. 212-505-2555

Cambridge Stadium
581 Massachusetts Ave., Cambridge, MA 02139
www.gogocurryusa-ny.com

May 15

Komasa Jyozo Brewery's Gokujyo Kara no Shikon NIGHT

Shochu & Tapas AYA

In celebration of the U.S. release of Komasa Jyozo Brewery's Gokujyo Kara no Shikon potato shochu, there will be a special event at Shochu & Tapas AYA. Crafted only with premium "Kogane Sengan" potatoes, grown by Mr. Higashibaba who won the Emperor's Trophy, Gokujyo Kara no Shikon is truly a superb shochu. During the event, staff from the brewery will give a talk explaining shochu and the first 10 customers can receive a free glass of Gokujyo Kara no Shikon (Reg. $20) and after the 10th customer it will be offered at $15 a glass. Also, from May 12-14 at Shochu & Tapas AYA, you can enjoy it for $15 a glass.

Location: 247 E. 50th St., (bet. 2nd & 3rd Aves.), New York, NY 10022
TEL. 212-715-0770

May 17

Asian American Festival

Town of North Hempstead Department of Community

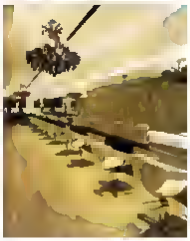
The 5th Annual Asian-American Festival, a celebration of the growing ethnic diversity within the Town of North Hempstead, will be held on May 17. Hosted by supervisor Judi Bosworth and the North Hempstead Town Board, the beach-front festival will include cultural performances and a lively market filled with shopping, arts & crafts and the delicious cuisine unique to China, India, Japan, Korea and Pakistan. Featured performances and activities will include Chinese Lion Dancers, a Henna tattoo artist, Korean Tae Kwon Do, Archery and so much more.

Location: 220 Plandome Rd., (Memorial Pl. and Manhasset Ave.) Manhasset, NY 11030
TEL. 516 869-6311
www.northhempsteadny.gov

Happenings

Half Off Haircuts & Free Scalp Treatment

Warren-Tricomi Flatiron



Hair salon frequented by models and actors, Warren-Tricomi finally opened a Flatiron location last Fall, and now until the end of June there is a special promotion with experienced Japanese hairstylist Kei. Haircuts are half-off (Reg. $160) and include a $40 value scalp treatment for free. Scalp treatment removes the dirt clogged in pores and reduces scalp inflammation and thinning hair. Scalp condition is checked with a microscope to ensure thorough cleaning. Limited to new customers getting an appointment with Kei at Flatiron location.

Location: 125 5th Ave., (bet. 19th & 20th Sts.), 2nd Fl.
New York, NY 10003

Event Feature

May 11

Japan Day @ Central Park 2014

Since 2007, Japan Day @ Central Park has delighted and captured the interest of New Yorkers while placing an emphasis on enjoyable activities that deepen participants' understanding and appreciation of Japanese culture. This year's event promises to be bigger than ever with Japan Day's annual Central Park four-mile run, complete with a variety of Japanese food and activities. Also, special guests and stage performances will include popular Enka singer Jero and jazz musician Senri Oe. You can also be part of the video shoot for "Fortune Cookie in Love (NY ver.)," Japan Day's cover video of AKB48's popular hit. Don't miss one of New York's most treasured outdoor events!

Location: Naumburg Bandshell at Central Park
New York, NY 10019
Info. www.japandaynyc.org

TEL. 212-262-8899
www.warrentnycom.com

Half Price Massage Course & Free Ear Stimulation Or Scalp Massage

iOn Holistic Center

Located in Midtown Manhattan iOn Holistic Center focuses on holistic therapy treatments crucial for relieving stress and pain. Until mid-May 30 minute herbal sauna and 75 minute shiatsu massage package will be offered for $99 (Reg $198) and includes either a 7 minute ear stimulation or scalp massage for free. Ear stimulation has effects that can improve the whole body, while scalp massage improves blood circulation in the scalp and lifts up the face.

Location: 22 E. 49th St.
(bet. Madison & 5th Aves.), 3rd Fl.
New York, NY 10017
TEL. 212-599-5300
www.idocenter.com

$25 Men's Haircut with Trained Apprentice Stylists

Hair Mates

With 4 locations in New York, Hair Mates offers quality style and service with many loyal customers. Starting in April both the Union Square and Downtown locations will be offering $25 men's haircuts with apprentice stylists. Apprentice stylists are trained to the utmost standards of the salon, so they possess professional techniques.

Locations:
Union Square location;
23 E. 17th St., (bet. Broadway & 5th Ave.)
New York, NY 10003
TEL. 646 692-4750

Downtown location.
13 3rd Ave., (bet. 7th St. & St. Marks Pl.)
New York, NY 10003
TEL. 212-777-4612
www.hairmates-ny.com

$50 Off Keratin Express Treatment

Salon Oasis

Salon Oasis in Fort Lee is introducing the new Keratin Express Treatment. As compared to the regular Keratin Treatment, it shortens the wait time to wash your hair and is less damaging. Normally you must wait 3 days post treatment, now you need only wait 8 hours to shampoo. Already cheaper than the regular one Keratin Express Treatment is offered at an even more discounted price in Salon Oasis. Customers mentioning Chopsticks NY can get $50 off the 1 hour Keratin Express Treatment (Reg. $150). They are also offering a special $80 Prom Set that includes up-do and makeup. Both offers end on May 31.

Location: 170 Main St., 2nd Fl., Fort Lee, NJ 07024
TEL. 201 242-0554
www.salon-oasis.net

15% Off International Collection

Noritake

Japanese traditional tableware manufacturer Noritake has a history of over 100 years in New York. Noritake dinnerware is known for its elegant and sophisticated designs but particularly renowned for its meticulously imprinted patterns on the dinnerware which are enabled by Noritake's special techniques. Now on their website they are offering a special promotion for Chopsticks NY readers. Receive 15% off the International Collection with promo code: CHOPSTICKS. The International Collection features popular products in both Japanese and European markets.

www.noritakechina.com

Japanese Straightening Perm Campaign

RH Plus Salon

Located in Midtown RH Plus Salon is staffed with caring, professional stylists with many years of experience with fashion trends in New York City and Tokyo. From May 1-June 30 customers receiving a full straight perm can get the $30 value "Clay Esthe Pack EX" treatment for free. Clay Esthe Pack EX treatment conditions the scalp and gives moisture to damaged hair. Appointment required. RH Plus Salon normally offers Japanese Straightening Perm for $ 250 and up when selecting a stylist or for $ 200 and up without selection. The haircut price is further reduced to half price when it's ordered with a straightening perm without stylist selection.

Location: 805 3rd Ave., (bet. 49th & 50th Sts.), 2nd Fl.
New York, NY 10022
TEL. 212-644-8058 / www.rhplusny.com

Half-price Trial Lesson

Hariyama Ballet

Japanese ballet dancer Mami Hariyama is a Japanese teacher of the Russian method (Vaganova Method) in New York. She trained and performed ballet in Osaka and was coached by Vaganova ballet teachers from a young age and now owns her own ballet school in Midtown Manhattan. Classes are offered for ages 2 up to adult including adult beginner classes. Until the end of May persons mentioning Chopsticks NY can get the $20 trial lesson for $10.

Location: 58-60 W. 39th St., (bet. 5th & 6th Aves.), 3rd Fl.
New York, NY 10018
TEL. 347-451-1801 / hariyamoballetnewyork.wsb.fc2.com

10 % Off Artisan Dishware

GAMA POTTERY

GAMA POTTERY offers pottery handmade from up-and-coming Korean ceramic artists and also carries a wide variety of Korean tableware that is easily incorporated into contemporary living. From now until the end of June mention Chopsticks NY and you will receive a 10% discount on all dishware purchases. Offer excludes sale products.

Location: 95 Rivington St., (bet. Orchard & Ludlow Sts.)
New York, NY 10002
TEL. 212-673-3494 / www.gamapottery.com

Spring Sale for Items with Kyoto Essence
KITEYA SoHo

KITEYA offers an experience of Kyoto culture in SoHo with a wide selection of gift items, accessories and products crafted with unique materials such as kimono fabric and washi paper. KITEYA is having a sale featuring discounts of 25% or more. Items include fashion accessories, felt bags and much more.

Location: 464 Broome St., (bet. Greene and Mercer Sts.)
New York, NY 10013
TEL: 212-219-7505 / www.kiteya.com

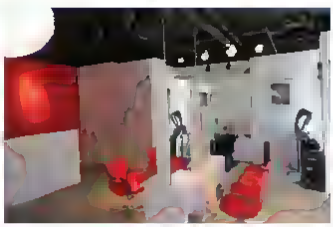
Introducing New Crop Tea Celebration Giveaway
Maeda-en

With a company philosophy of "Authentic & Traditional" Maeda-en brings premium Japanese green tea to the U.S. market. For 30 years during the shin-cha (new crop green tea) season, they have imported carefully selected shin-cha directly from Japan, and this year they will release the shin-cha from Kagoshima Prefecture from the beginning of May. Online reservations have already begun on 5 items: Oohashin Tokujyou Shin-cha, Super Premium Hachijyuuhachiya Select Gold Shin-cha, Genmai-cha and Shin-cha tea bags. Supplies are limited, so it is recommended to make online reservations as soon as possible. Celebrating this new crop release, Maeda-en is giving away Premium Shin-cha (Tokujyo Can) to 5 lucky entrants for only Chopsticks NY readers. To enter this lottery, write your name, address and phone number with subject "Maeda-en New Crop Green Tea Present", and email to "info@chopsticksny.com". Entry deadline is May 27 and the winners will be notified with a delivery of the gift.

Info: www.maeda-en.com
Giveaway entry email: info@chopsticksny.com

$20 Off Head Spa with Ritz
Salon Vijin

Salon Vijin stylists create sophisticated looks that are modern and chic as well as styles that are easy to maintain. Salon Vijin's stylist, Ritz, has over 15 years beauty experience. Until the end of May, customers getting a head spa with Ritz will get $20 off the price. At Salon Vijin you can reach your full beauty potential through a hairstyle that has been designed exclusively for you.

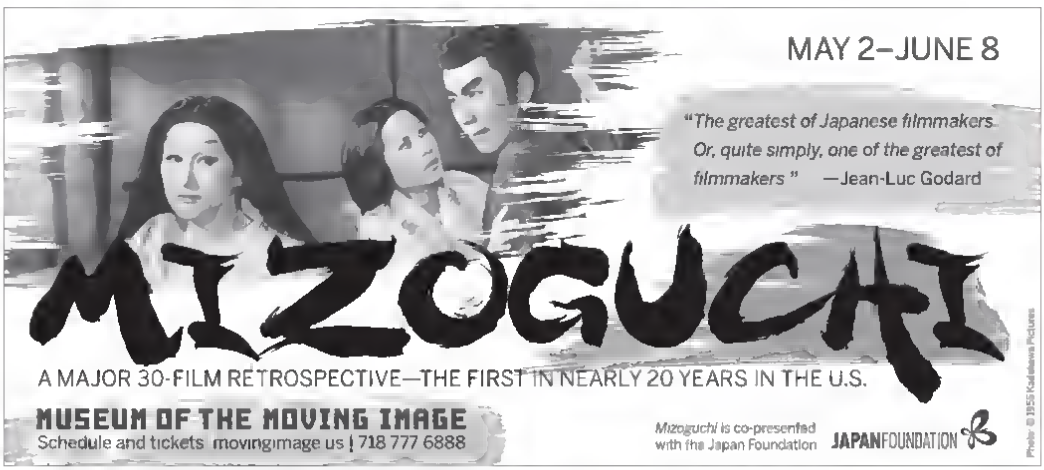


Location: 22 E. 1st St., (bet. Bowery & 2nd Ave.)
New York, NY 10003
TEL: 212-664-8664 (English)
212-397-2222 (Japanese)
www.salonvijin.com

10% Off on Introductory Classes for Zen Archery
Toko Kyudojo

Kyudo is the practice of Zen archery, a form of moving meditation, and a unique martial art. Toko Kyudojo is offering 4 consecutive beginner classes at the Shambhala Center April 28, May 5, 12, and 19. These "First Shot Class" workshop classes are an introduction to Zen archery and essential to continue studying Kyudo at their weekly sessions. Admission is $240 and includes all necessary equipment. Class registration and payments are made on the "Event" page of their website. Enter coupon code "CHOPSTICKS" to receive 10% off the "First Shot" classes.

Location: 118 W. 22nd St., (bet. 6th & 7th Aves.), 6th Fl.
New York, NY 10011
TEL: 212-613-0939 / www.tokokyudojo.org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